

Cherry Tomato & Basil Tortiglioni Pasta
RECIPE

Cherry Tomato & Basil Tortiglioni Pasta



TIME 10-15 min

INGREDIENTS 8 items

MAKES 4 servings

Simple and quick to prepare, because busy evenings shouldn't get in the way of enjoying a delicious meal

INGREDIENTS

- 300g dried Seeds of Change Organic Semi-Wholewheat Tortiglioni
- 1 tbsp olive oil
- 1 red onion, peeled and finely chopped
- 600g cherry tomatoes, halved
- 500g Seeds of Change Organic Tomato and Basil Pasta Sauce
- 40g freshly grated parmesan cheese
- 10g green basil
- Freshly ground black pepper

INSTRUCTIONS

1. Boil the pasta according to the packet instructions.
2. Heat the oil in a large frying pan over a medium heat.
3. Add the onion and fry until starting to brown.
4. Add the cherry tomatoes and fry for a further 3 minutes.
5. Pour over the Seeds of Change sauce, stir well and heat for a further 5 minutes.
6. Remove from the heat, stir through the cooked pasta and serve topped with grated parmesan, basil and black pepper.

Source URL: <https://www.seedsofchange.co.uk/recipes/cherry-tomato-basil-tortiglioni>