

pasta

With
**Sun-Dried Tomato
 And Walnut Pesto
 And Feta Cheese**

This is a different and very easy to make recipe. It has some really powerful flavor combinations. It will go well with a nice salad and some garlic bread.



Ingredients you will need:

- 1 (9-ounce) package refrigerated fresh linguine
- 3/4 cup oil-packed sun-dried tomato halves, drained
- 2 tablespoons of canola oil, or olive oil
- 1/4 cup loosely packed basil leaves
- 2 tablespoons walnuts
- 2 tablespoons preshredded fresh Parmesan cheese
- 1 tablespoon bottled minced garlic
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/2 cup (2 ounces) crumbled feta cheese

Preparation:

- 1.** Cook pasta according to the package directions. Make sure you salt your water well, as it will flavor your pasta, and you will not require as much salt in the end.
- 2.** Drain pasta through a collander over a bowl, reserving 1 cup cooking liquid.
- 3.** Do not rinse your pasta, and return the pasta to the pan.
- 4.** While pasta cooks, place your canola, or olive oil, sun dried tomatoes, fresh basil, walnuts, Parmesan cheese, and garlic in a food processor; process until finely chopped.

- 5.** Combine tomato mixture and about half of the reserved 1/2 cup cooking liquid, stirring with a whisk. You may need to add about 1/2 cup of warm tap water if the reserve liquid is too salty.

- 6.** Add to pasta; toss well to coat. Sprinkle with feta. 🍴

Chef Shelly Pogue is a Le Cordon Bleu graduate from the Texas Culinary Academy, graduating with honors. She is currently developing sauces and meal concepts as well as a recipe and cook book.