

RED PESTO PASTA SALAD WITH BACON

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COOK TIME: 20mins

SERVES: 4

CALORIES: 535kcal (PER SERVING)

INGREDIENTS

250 g (8.8 oz) pasta
50 g (1.8 oz) shaved Parmesan
1 tsp red pepper flakes, more for serving
200 g (7 oz) salted bacon bits
oil from the sun-dried tomatoes
1/2 cup panko breadcrumbs
2 tbsp capers
salt + black pepper

*RED PESTO

150 g sun-dried tomatoes, drained, oil reserved
3 garlic cloves, finely chopped
2 tbsp tomato paste
10 g basil leaves
20 g (0.7 oz) toasted pine nuts
20 g (0.7 oz) grated Parmesan
1/4 cup oil from the sun-dried tomatoes
1 tbsp lemon juice
1 tbsp balsamic vinegar
1/4 tsp salt
1/2 tsp black pepper

DIRECTIONS

Add the pasta to a large pot of boiling, generously salted water. Cook until al dente. Drain.

In the meantime, make the red pesto. Combine the ingredients in a food processor or blender. Blend, until everything is thoroughly combined, but still has some texture. If too dry or too thick, add a few tablespoons water.

Make the caper breadcrumbs. Heat a large skillet over medium high heat, add 2 tbsp oil. Then the panko together with capers. Cook, stirring occasionally until the breadcrumbs are toasted, about 3 minutes. Add red pepper flakes, season with 1/4 tsp salt and 1/2 tsp black pepper. Cook for 1 minute. Transfer the breadcrumbs onto a plate.

In the same skillet, heat 2 tbsp oil over medium high heat. Add bacon, cook until crispy and golden brown, stirring occasionally, for about 5 minutes.

Add pasta and 3-4 heaped tablespoons red pesto to a mixing bowl, toss to combine. Add bacon, shaved Parmesan and breadcrumbs, toss to combine. Garnish with red pepper flakes and extra black pepper. Enjoy immediately, at room temperature for best flavor/texture.

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