

# RED PESTO MASCARPONE PASTA

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COOK TIME: 20mins

SERVES: 4

CALORIES: 531 kcal (PER SERVING)

## INGREDIENTS

350 g/12.5 oz pasta  
1 tbsp olive oil  
2 garlic cloves, minced  
1 shallot, finely chopped  
1 tsp salt, black pepper, dried sage  
¼ tsp red pepper flakes, more for serving  
200 g/7 oz sun-dried tomato pesto  
140 g/5 oz mascarpone  
20 g/¼ cup grated Parmesan  
2 tbsp chopped parsley

## DIRECTIONS

Bring a large pot of generously salted water to a boil, add pasta and cook until al dente. Scoop up 1 cup cooking water. Drain.

In the meantime, mince the garlic and finely chop the shallot and parsley.

Heat oil in a large skillet, over low. Add garlic and shallot, cook until soft and fragrant, about 3 minutes. Stir in salt, pepper, sage and red pepper flakes. Add red pesto and stir for 1 minute. Add mascarpone, stir until dissolved. Add 1/2 cup of cooking water and simmer for 5 minutes.

Next, stir in Parmesan and parsley. Add pasta and toss to combine. Add more cooking water, if needed, to create a glossy sauce. Finish off with freshly ground black pepper and red pepper flakes. Enjoy!

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