



Calabrese Pesto Parmesan TWISTS & PASTA

These recipes feature Saveur's Calabrese Pesto Dip.

INGREDIENTS

FOR TWISTS:

3 tbsp. Saveur Calabrese Pesto Dip

1 cup Parmesan cheese

3-4 tbsp. extra virgin olive oil*

6 sheets puff pastry

FOR PASTA:

500 g chicken, chopped into bite-sized pieces

2 chorizo sausage, sliced finely

500 g penne pasta

250 g punnet cherry tomatoes

½ cup Parmesan cheese

2-3 tbsp. Saveur Calabrese Pesto Dip

1-2 tbsp. olive oil*

METHOD FOR TWISTS

1. Defrost pastry sheets.
2. Using a pizza cutter, slice each pastry sheet into 4 strips.
3. Drizzle each strip with oil.
4. Sprinkle strips with Saveur Calabrese Pesto Dip and grated Parmesan cheese.
5. Twist strips and place on baking tray. Cut into shorter lengths.
6. Bake in moderate oven 180°C until golden brown.

METHOD FOR PASTA

1. Cook pasta.
2. Cook chicken pieces & chorizo in a frypan with a drizzle of oil.
3. Slice cherry tomatoes in half and grate Parmesan cheese.
4. Combine all ingredients in a bowl and drizzle with olive oil. Bake in moderate oven at 180°C until golden brown.



*To make this recipe Dr. Wallach-friendly, substitute butter for olive oil.

This recipe has not been tested with the substituted ingredients, so results may vary.