

RECIPE

# Pesto Ziti with Mushrooms



Pesto is a fresh, powerful flavor, and when paired with earthy mushrooms and tangy, sun-dried tomatoes, it creates a pasta dish that has depth, feeling, and an exciting flavor journey.

You can use any pasta with this recipe - I use ziti because the tubular shape catches the sauce as it is tossed.

## Pesto Ziti with Mushrooms

1/4 Cup sun-dried tomatoes, with oil

1 Cup mushrooms, sliced

1/4 Cup Toasted Almond Pesto

2 Cups cooked ziti pasta

In a large skillet, heat the sun-dried tomatoes over medium-high heat until the oil runs easily and the tomatoes begin to sizzle. Stir in the mushrooms and a pinch of kosher salt; cook over medium-high heat until the mushrooms turn darker and begin to release their moisture.

Stir in a 1/4 cup of pesto and remove the pan from the heat. Add the cooked pasta to the pan and toss it until it is evenly coated in pesto.

Serve hot with, with a side of soy sauce for additional seasoning.