

Single Serving Pesto Pasta with Cherry Tomatoes

Indulge in a delightful Italian main dish featuring al dente pasta tossed in a vibrant homemade basil pesto, complemented by sweet cherry tomatoes. This quick and easy recipe is perfect for a solo dinner, delivering fresh flavors in every bite.



Main Dish

Italian

20 min

Total time

easy

Difficulty

550

kcal / serving

Ingredients

- 100g spaghetti
- 1/4 cup fresh basil
- 1 tablespoon pine nuts
- 1 tablespoon grated Parmesan cheese
- 1 clove garlic
- 2 tablespoons olive oil
- Salt to taste
- Pepper to taste
- 100g cherry tomatoes, halved
- Extra basil leaves for garnish

Steps

- 1 Cook the spaghetti according to package instructions in salted boiling water until al dente.
- 2 In a blender, combine fresh basil, pine nuts, Parmesan cheese, garlic, olive oil, salt, and pepper. Blend until smooth to create the pesto.
- 3 Drain the pasta, reserving a small amount of the cooking water.
- 4 In a mixing bowl, combine the warm pasta with the pesto, adding a splash of reserved pasta water if needed to loosen the sauce.
- 5 Gently fold in the cherry tomatoes.
- 6 Serve immediately, garnished with extra basil leaves and a sprinkle of Parmesan if desired.