



## Pesto Pasta, No Cheese (60% Walnut & 40% Pine nut, Multigrain Pasta)

E-307-04

Cereals, Rices and Pasta  
Products

G4G Color Code

Green

Sodium Code

Moderate

Yield

25 portions

Each Portion

1 cup (6-½ oz)

Pan Size and Number

### Nutrition Facts

Calories 547  
 Carbohydrates 40 g  
 Sugars\* 2 g  
 Protein 12 g  
 Fat 40 g  
 Saturated Fat 4.9 g  
 Sodium 323 mg  
 Calcium 72 mg  
 Fiber 5.1 g

### Ingredients

#### Pesto

Item	Measure	Weight	Approx issue
BASIL LEAVES, FRESH, DESTEMMED, WASHED, DRAINED & PATTED DRY	3 qt + 3 cup	11 oz	1 lb 4 oz
WALNUTS, CHOPPED	2-⅓ cup	9-½ oz	
PINENUTS (PIGNOLIAS)	1-⅓ cup	6-½ oz	
GARLIC, FRESH, COARSELY CHOPPED	⅓ cup	2 oz	2-⅓ oz
SALT	1 tbsp	0.63 oz	
PEPPER, BLACK, GROUND	⅓ tsp	0.03 oz	
OIL, OLIVE, EXTRA VIRGIN	3 cup	1 lb 7 oz	

#### Pasta

Item	Measure	Weight	Approx issue
WATER	2-½ gal	20 lb 14 oz	
SALT	1 tbsp + 1 tsp	0.85 oz	
ROTINI, DRY, MULTIGRAIN	3½ qt	3 lb	

### Directions

1. **Pesto:** Prepare all fruits and vegetables in accordance with guideline card A-G 31. Destem and wash basil, and coarsely chop garlic.
2. In a food processor combine the basil, walnuts, pinenuts, garlic, salt, and pepper. Blend for 2 to 3 minutes or until blended well. Scrape sides of the food processor.
3. While the food processor is on, gradually add oil in a steady stream. It is necessary to add the oil slowly in order to create a stable emulsion, so the ingredients do not separate. CP: Hold cold at 41°F (5°C) for use in Step 7.
4. **Pasta:** Combine water and salt in a steam-jacketed kettle or stock pot; heat to a rolling boil.

5. Add rotini while stirring constantly; return water to a rolling boil, start timer and cook for 10 minutes stirring occasionally.
6. Immediately remove from heat, rinse with cold water until pasta is at room temperature and drain.
7. In large bowl combine the cooked pasta and prepared pesto. Toss until pesto is evenly distributed.
8. Transfer to serving pans and CP: hold for cold service at 41°F (5°C).

### Recipe Notes

1. When blending the pesto, batch preparation may be necessary depending on the size of the food processor.
2. This recipe was developed using Barilla Protein Plus Pasta.
3. Serving Suggestion: This product would best be served as a salad bar item.
4. \* Sugars represents the total grams of sugar in the recipe, naturally occurring and added sugar together.