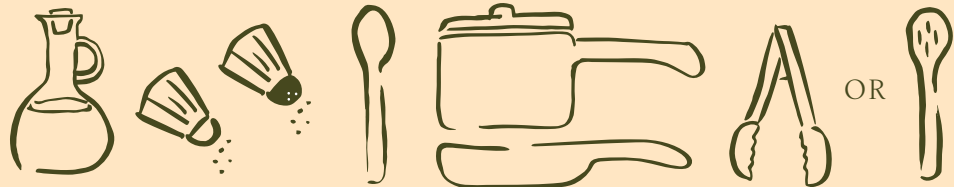


PASTA PRIMAVERA / WHITE WINE CAVATELLI

COOKING INSTRUCTIONS

PREP



To prepare this dish, you'll need your preferred olive oil, salt, and pepper; a medium-sized pot; a medium-sized sauté pan; a spoon for stirring; and a solid or slotted spoon.

COOKING



- 1 Bring a pot of lightly salted water to a boil. For best results, prepare pasta and walnut pesto at the same time.
 - 2 Meanwhile, heat a separate sauté pan on low heat. Open the Walnut Pesto Pack with kitchen shears and add it to the sauté pan, stirring often.
 - 3 Open Pasta Pack and add pasta to the boiling water, stirring often. Pasta will need to cook for 4-5 minutes or until al dente.
 - 4 After approximately 3-4 minutes, check one of the noodles for al dente texture.
 - 5 Use tongs or a slotted spoon to transfer the pasta to the pan with walnut pesto. Try not to transfer too much water from pasta — a little is okay.
 - 6 Remove sauté pan from heat.
 - 7 Time to taste the dish! You should be tasting the nuttiness from the walnuts, following the rich & pungent basil with a zest of lemon and fresh garlic. Flavor as desired, it may need a dash of salt & pepper or maybe a light squeeze of lemon.
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PLATING



- 8 Once your desired flavor is achieved, use tongs or a slotted spoon to plate your pasta. Remember to twist & twirl for presentation.
- 9 Take a picture to share with your friends and family. Remember to tag Pasta Packs on Instagram or Facebook. Enjoy!