

## **Bowtie Pasta with Sun Dried Tomatoes & Kalamata Olives in a Creamy del Piero Pesto**



**Primi Piatti**  
**Servings: 4**

Quick and easy pasta with a Genoan flair

- 1 lb. bowtie pasta
- 3 tbsp. **QCOM del Piero Pesto**
- 1/4 cup sun-dried tomatoes, chopped
- 1/3 cup Kalamata olives, pitted and halved
- 1/4 cup parmesan cheese, grated
- 1 cup chicken broth
- 1/2 cup heavy cream

Cook pasta according to package. Reserve one cup of cooking water. Drain and return to pot. Remove from heat. In a skillet, combine Queen Creek Olive Mill del Piero Pesto, sun-dried tomatoes, olives and chicken broth. Bring to a boil then remove from heat. Stir in heavy cream. Salt to taste. Add pasta. Place in serving dish then sprinkle with parmesan.

**Wine Pairing:** Sauvignon Blanc