

# Easy Rigatoni with Tomato Pesto Sauce

**Preparation time:** 25 min

**Difficulty:** Easy

## Ingredients

- Basil pesto, store-bought or homemade: ½ cup
- Crushed red pepper: optional
- Fresh basil leaves, torn: to taste
- Grated Parmesan cheese: to your liking
- Pomì Tomato Sauce: 1 cup
- Rigatoni pasta: 1 lb
- Salt and pepper: to taste
- Toasted pine nuts, optional: ¼ to 1/3 cup
- Water: ½ cup



## Preparation

Easy, quick, and flavor-packed rigatoni pasta with tomato-pesto sauce. Great on its own or add grilled chicken on top!

1. In a large and deep cooking skillet with a lid, over medium heat, combine **Pomì chopped tomatoes**, **Pomì tomato sauce**, water, and basil pesto. Season with salt and pepper. Bring to a simmer, stirring occasionally until thickened. About 15 minutes.
2. While the sauce is simmering, cook Rigatoni pasta in boiling water according to package instructions to al dente. Drain, reserving about 1 cup of cooking water in case you need it later for the sauce.
3. Add the cooked pasta to the simmering sauce. Stir to make sure pasta is well-coated with the sauce. If needed, add just a little bit of the pasta cooking water.
4. To serve, garnish with quality grated parmesan cheese, toasted pine nuts, fresh basil, and a pinch of crushed red pepper. Enjoy!

**Recipe by Suzy Karadsheh of [TheMediterraneanDish.com](http://TheMediterraneanDish.com)**

**For this recipe we used:**

None 1 box

