**Red Pesto Pasta**

Ingredients:

* 250g Rigatoni
* 50g Pine Nuts
* 1 tbsp Tomato Paste
* 100g Tomatoes
* 40g Parmesan cheese
* 1 Clove Garlic
* ½ tsp Chilli Flakes
* 5 tbsp Olive Oil
* Salt
* Pepper
* Lemon Juice (optional)

**Method**

1. Heat some olive oil in a frying pan over medium heat. Add pine nuts and fry for approx. 2 mins until the nuts take a bit of colour. Reduce the heat to medium – low and add tomato paste and chilli flakes. Fry until the tomato paste is darkened and set aside to cool. In the meantime, grate the parmesan cheese. Set a large pot of water to boil.
2. In a food processor or blender, add the pine nut mixture, tomatoes, parmesan cheese, garlic and the remaining olive oil. Season with salt and pepper. Blend until chunky pesto forms. Season the pot of boiling water generously with salt. Add rigatoni and cook until al dente (refer to packet instructions).
3. Drain cooked pasta, reserving 150ml (approx.) and add to the previously used frying pan. Keep on low heat. Add pesto mixture and some pasta water and mix to combine. Add more pasta water a small amount at a time until all the pasta is coated with the pesto sauce. Season with salt (if needed). Serve the pasta with a squeeze of lemon (optional) and more parmesan cheese.