

# Sage Pesto Pasta with Sweet Potatoes and Parmesan

- Prep Time: 15 minutes (plus 30 minutes to chill)
- Cook Time: 20 minutes
- Total Time: 35 minutes (plus 30 minutes to chill)
- Servings: 6

## Ingredients:

---

### Pesto:

- ¼ cup fresh sage
  - ½ cup fresh parsley
  - ¼ cup Southern Grove Shelled Walnuts
  - 2 cloves garlic
  - 1 tablespoon Emporium Selection Shredded Parmesan Cheese
  - ½ cup Priano Extra Virgin Olive Oil
  - 2 sweet potatoes, peeled and diced
  - 16 ounces Priano Bronze Cut Rigatoni Pasta
  - ¼ cup Priano Shredded Parmesan Cheese
- 

### Directions:

1. For the pesto: In a blender, combine the sage, parsley, walnuts, garlic and 1 tablespoon parmesan cheese. Pulse a few times. With the blade spinning, drizzle the olive oil into the blender. Continue to blend until thoroughly combined. Reserve.
2. In a medium pot, cover the sweet potatoes with water; bring to a boil. Cook for 10 minutes or until fork tender. Drain immediately and allow to cool to room temperature.
3. Cook pasta according to package instructions. After draining, coat pasta with reserved pesto. Cool for 30 minutes in the refrigerator. Once cooled, toss with remaining parmesan and sweet potato. Garnish with additional walnuts if desired. Serve chilled or at room temperature.



Recipe Courtesy of:  
ALDI Test Kitchen