

Pesto chango

By Ashleigh Noyes

Tribune columnist

My family is split down the middle when it comes to the flavor of pesto. The girls like it but the boys aren't so sure!

So I thought I would try a little something new and try to sweeten it up for my sweet boys. I have made a pesto chicken pasta before with bacon drippings so it has a pretty bold flavor.

This one, however, is a little bit sweeter and might be a little more versatile to those of you with a more meat and potato loving taste bud.

Pesto Tomato Pasta

1 package bow tie pasta

1 cup ricotta cheese

1/4 cup pesto sauce

1/4 cup Sun Dried Tomato Kraft Anything Dressing

Cook pasta according to directions. Drain well.

Meanwhile mix the remaining ingredients together in a small bowl. Combine pasta and mixture in a sauce pan and heat through. If you desire a thinner consistency, add a dash of olive oil or a little more dressing to taste. Serve warm with toasted garlic bread.