

## 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.