Sun-Dried Tomato Pesto Pasta

Directions: Add 8 oz (240 mL) of hot/cold water to noodles. Let stand until rehydrated. Properly discard leftover broth. Add pesto packet, parmesan cheese, and 2 Tbsp (28 g) olive oil. Stir to mix well.

Ingredients: pasta, sun-dried tomatoes, pine nuts, basil, garlic powder, salt, parmesan cheese, olive oil

Nutrition: 593 kcal (138 cal/oz), 17 g protein, 51 g carbohydrate, 6 g fiber, 5 g total sugar, 0 g added sugar, 38 g fat, 728 mg sodium

Net weight: 4.3 oz | 120 g **Expiration Date:** _____

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