

Sofia's Creamy Pesto Pasta (Vegetarian & Simple) ??

SofiaVegana · 22/04/2025



Prep Time

5

Difficult

Easy

Servings

2

Description

This is my go-to lazy day dinner! It's fresh, creamy, and takes just 15 minutes. Perfect with a glass of sparkling water and a sunny mood. – Love, Sofia Vegana! ??

Ingredients

- 200 g spaghetti or your favorite pasta
- 2 tbsp green pesto (store-bought or homemade)
- 2 tbsp cream cheese or mascarpone (vegetarian version)
- 1 handful cherry tomatoes (halved)
- A few fresh basil leaves
- Salt & pepper to taste
- Optional: grated vegetarian Parmesan-style cheese

Instructions

1. Cook the pasta according to package instructions. Drain and set aside, keeping a little cooking water.
2. In a pan over low heat, combine the pesto and cream cheese until smooth and creamy.
3. Add the drained pasta to the pan and toss well. Add a splash of cooking water to loosen the sauce if needed.
4. Stir in the cherry tomatoes, warm through for 1–2 minutes.
5. Serve with fresh basil and grated cheese if desired.??