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## Pesto Bello Combo ♦♦

The Pesto Bello Combo is a delicious and flavorful dish that combines the rich taste of pesto with a variety of fresh ingredients. It can be enjoyed as a main course or as a side dish. The dish is known for its vibrant green color and aromatic flavors.

**Recipe Type:** Standard

**Prep Time:** 20 mins

**Cook Time:** 15 mins

**Total Time:** 35 mins

**Recipe Yield:** 500 grams

**Number of Servings:** 4

**Serving Size:** 125 g

### Ingredients

50 g	basil leaves
30 g	Pine Nuts
2 pieces	garlic cloves
50 g	parmesan cheese
100 ml	olive oil

5 g	Salt
2 g	Black pepper
200 g	Cherry Tomatoes
150 g	mozzarella cheese
300 g	Pasta

## Directions

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### Step 1

#### Blending

Prepare the pesto sauce by blending basil leaves, pine nuts, garlic cloves, Parmesan cheese, olive oil, salt, and black pepper in a food processor until smooth.

**Prep Time:** 10 mins

**Cook Time:** 0 mins

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### Step 2

#### Boiling

Cook the pasta according to package instructions. Drain and set aside.

**Prep Time:** 0 mins

**Cook Time:** 10 mins

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### Step 3

### Mixing

In a large bowl, mix the cooked pasta with the pesto sauce until well coated.

**Prep Time:** 0 mins

**Cook Time:** 0 mins

## Step 4

### Mixing

Add cherry tomatoes and mozzarella cheese to the pasta mixture. Toss gently to combine.

**Prep Time:** 0 mins

**Cook Time:** 5 mins

## Step 5

### Serving

Serve the Pesto Bello Combo warm or at room temperature. Enjoy!

**Prep Time:** 0 mins

**Cook Time:** 0 mins

## Nutrition Facts

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**Calories:** 400 kcal

**Fat:** 20 g

**Protein:** 15 g

**Carbohydrates:** 40 g

## Nutrition Facts

### Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	15 g	88.24%	88.24%

### Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	40 g	72.73%	80%
Fibers	5 g	13.16%	20%
Sugars	4 g	N/A	N/A
Lactose	0 g	N/A	N/A

### Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
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Monounsaturated Fat	10 g	N/A	N/A
Saturated Fat	6 g	27.27%	35.29%
Fat	20 g	71.43%	80%
Cholesterol	10 mg	N/A	N/A

## Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	500 iu	55.56%	71.43%
Vitamin C	30 mg	33.33%	40%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	0 mcg	0%	0%

## Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	500 mg	21.74%	21.74%
Calcium	200 mg	20%	20%
Iron	4 mg	50%	22.22%
Potassium	300 mg	8.82%	11.54%
Zinc	1 mg	9.09%	12.5%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Selenium	1 mcg	1.82%	1.82%

## Recipe Attributes

### Cuisines

Italian

### Course

Appetizers

Salads

Snacks

Sauces & Dressings

### Cultural

Chinese New Year

Cinco de Mayo

Diwali

Hanukkah

Oktoberfest

Passover

Ramadan

St. Patrick's Day

Thanksgiving

Christmas

Easter

Halloween

### Cost

Under \$10

\$10 to \$20

\$20 to \$30

### Meal Type

Brunch

Lunch

Dinner

Snack

Supper

### Difficulty Level

Medium

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