

### Pesto Pasta Skewers

Makes 1 serving

#### Ingredients

1 box farfalle (bow tie) pasta  
1 container cherry or plum tomatoes  
1 yellow bell pepper, roasted or 1 jar of roasted bell peppers  
1 container basil pesto  
1 container of mini mozzarella balls  
1 package turkey pepperoni

**Fun Fact:** The basil from the pesto is a good source of magnesium, which helps your muscles relax and “chill out”. There are 60 kinds of basil with different flavors and appearances.

#### (Parents) Directions to Assemble Kit:

Cook pasta per the package instructions. Toss pasta with a few tablespoons of pesto sauce to coat thoroughly. Place twelve bow ties into a small container. Place two 1 ½ inch pieces of bell pepper in plastic wrap. Place two mozzarella balls in a small container. Put four slices of pepperoni in a piece of plastic wrap. Next, put two cherry tomatoes, containers of mozzarella and pasta, pepperoni, bell pepper, two cocktail stirrers, and recipe into a large reusable container. Place into refrigerator until use.

#### (Kids) Directions to make Pesto Pasta Skewers:

Grab a plate and the stirrers to use as skewers. Gently slide a piece of pasta onto the skewer, followed by the tomato, followed by a pasta, next slide on pepperoni, followed by a pasta, next a mozzarella ball, followed by a pasta, followed by a pepperoni, next a pasta, followed by a slice of bell pepper, and finished with a pasta. Repeat the same pattern with the second skewer.