**Halloween Eyeball pasta (v)**

Serves 4 1F 1C 1LE

* 100g cherry tomato
* 150g pack mini mozzarella balls, drained
* handful basil
* 400g green tagliatelle
* 350g jar tomato sauce
* 4 tbsp fresh pesto
1. Halve the cherry tomatoes and use a small, sharp knife or a teaspoon to remove the seeds. Cut the mozzarella balls in half. Place one half inside each tomato, trimming the edges if necessary to fit it in. Either cut the smallest circles you can from a basil leaf or finely chop the leaves and scrunch into small circles. Place one at the centre of each mozzarella ball.
2. Boil the pasta. Meanwhile, heat through the tomato sauce. When the tagliatelle is cooked, drain and stir through the pesto and any remaining basil, chopped finely. Divide between 4-6 serving bowls. Spoon over some tomato sauce, then arrange the stuffed tomato eyeballs on top.