

# VEGAN PASTA PESTO WITH LIGHTLY ROASTED PIECES

## INGREDIENTS

1 pack Garden Gourmet lightly roasted pieces

100g green beans

100g cherry tomatoes

150g penne pasta

2 to 3 tbsp fresh pesto (ready-made)

 2 SERVINGS

 15 MIN

 EASY

Delight in this vegan pesto pasta with our vegan lightly roasted pieces. A flavorful combination of pasta coated in a vibrant pesto sauce, and lightly roasted pieces, perfect for a quick meal.

## PREPARATION

### 1. Cook the pasta

Cook the penne pasta 'el dente' according to instructions on the packet.

### 2. Prepare the vegetables

Cut the ends off the green beans and halve them. Cook the beans in boiling water for about 5 min. Slice the tomatoes. Drain the beans, stir in the tomatoes and season with salt and pepper.

### 3. Fry the lightly roasted pieces

Fry the lightly roasted pieces according to instructions on the packet.

### 4. Plate the dish

Drain the pasta and mix immediately with the pesto and beans and tomatoes. Spoon the toasted pieces onto the dish and garnish with fresh basil if desired.

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