



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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