Elvea, festa all'italiana

Sven's pappardelle with crayfish and tomato sauce

Ingredients for 2 Persons

300	g	pappardelle
1		zucchini
250	g	mozzarella
1		Elvea Basilico pastasaus
		parmesan cheese
		pepper
		salt

Preparation

1. Cut the courgette vertically into four and then into julienne.

2. Fry the courgette in a wok or large pan with some olive oil and do not forget to season with some salt and pepper.

3. Heat the ELVEA pasta sauce with basil in a separate pan.

4. Cook the fresh pappardelle al dente in plenty of water.

5. Mix the cooked pasta with the courgette and the pasta sauce with basil and keep warm for a while.

5. Add the mozzarella balls. At the very end, add the crayfish.

7. Finish off with some freshly grated Parmesan cheese. Buon appetito!

Recept info: Would Be Chef