Elvea, festa all'italiana

One pot pasta with spinach and basil

Ingredients for 2 Persons

400 g	pasta
400 g	spinach
1 little pot	ELVEA Pomo e Legumi
0,50 teaspoons	chili peppers
3 cloves	garlic
1	lemon
3 tablespoons	roasted pine nuts
1	stock cube
1 bunch	basilicumblaadjes
8 tablespoons	olive oil
	kerstomaten
	black pepper
	salt

Preparation

In a food processor, mix the spinach with the basil, lemon juice, pine nuts and 4 tbsp oil. Set aside until use.
Heat the rest of the oil with the garlic and chilli in a large pan and fry for 2 to 3 minutes until the garlic turns golden.
Add the pasta and deglaze with 1 litre of water.
Add the Pomo E Legumi and the stock powder. Stir well and cook the pasta. Stir the pasta from time to time and add some water if necessary. I used gluten-free pasta, for which you need a little more water. The pasta should be al dente and still nice and creamy. Then remove the pan from the heat and mix in the spinach pesto and stir well. Serve with some cherry tomatoes and enjoy!
Bon appetit!

Recept info: Must Be Yummie