TROFIE WITH FRESH GENOVESE PESTO, GREEN BEANS AND POTATOES



Menù Ingredients

240 g. Pesto alla genovese fresco (Fresh Genovese pesto) - WHP

Ingredients

q.s. Salt

120 g. Green beans

120 g. Potatoes

500 g. Trofie

Chef: Leonardo Pellacani

Method

Serve 6

Cut the green beans and potatoes into small cubes, then blanch them in a pot of boiling salted water. Add the trofie pasta and cook it until al dente. In the meantime transfer the pesto into a frying pan and thin it down using a little cooking water from the pasta. Drain the trofie pasta with the vegetables and toss them in the frying pan (off the heat) together with the sauce. Serve immediately.

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