

Penne



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Penne with green asparagus, tomatoes and spinach

Quantity:

1 packet of
170 g
200 g
40 g
2
60 ml
50 g

Ingredients:

classic penne by Laura & Lui (250 g)
green asparagus
ripe tomatoes
Parmesan cheese
garlic cloves
olive oil
fresh spinach

Preparation instructions:

Boil 2.5 litres of water. Salt (15 g salt per litre). Put the frozen pasta into boiling water. After the water starts boiling again, cook for 3-4 minutes.

Cook the peeled asparagus in a pot (approx. 3-4 minutes). Heat the olive oil in a frying pan, fry the finely chopped garlic, add the quartered (or diced) tomatoes and the chopped asparagus and fry gently. Toss in the spinach leaves, season with salt and fry for another minute. Add the cooked penne to the ingredients in the pan, sprinkle with grated Parmesan cheese and stir. Put on a plate.

Buon appetito!