

Italian penne pesto salad



Ingredients

Ingredients for 10 servings:

2kg Ardo Wholegrain penne

500g Ardo Cherry tomatoes

300g Ardo Oven-dried tomatoes

50g Ardo Persillade

50g Ardo Basil

80g Grated Parmesan cheese

50g Parmesan flakes

80g Pine nuts

1.5 tbsp Olive oil

Juice of ½ Lemon

Pepper

Salt

20 Slices Parma ham

125g Rocket

Preparation

1. Roast the pine nuts in the pan.
2. Blend together with the parmesan, half the persillade, basil and olive oil to make a smooth pesto.
3. Season with salt and pepper and add the lemon zest.
4. Marinate the cherry tomatoes with some olive oil, salt and pepper and the rest of the persillade.
5. Bake in the oven at 180°C for 10 minutes and allow to cool.
6. Defrost the oven-dried tomatoes. (Either the night before in the refrigerator, in a microwave on defrost or leave to defrost naturally)
7. Dip the wholemeal penne briefly into boiling water or briefly heat it up in the steamer and allow to cool.
8. Mix the pasta with the pesto and tomatoes.
9. Finish off with some Rocket, Parma ham and Parmesan flakes

Allergens

Gluten

Milk

