



Tagliatelle with pesto and courgette



Ingredients

- 500 gr fresh tagliatelle (or other pasta if you prefer)
- 1 courgette
- 15 gr fresh basil leaves
- 3 tablespoons of olive oil
- 500 gr green vegetable mix (such as asparagus, haricot verts, snow peas, sugar snaps, broccoli, etc.)
- 100 gr Henri Willig Red Pesto cheese
- 3 tbslp pesto alla Genovese

Dive into the flavours of Italy with our delicious recipe for Tagliatelle à la Italia with Henri Willig red pesto cheese. This simple and flavourful recipe combines fresh tagliatelle with a mix of green vegetables and basil. The star of the show is our red pesto cheese, with its rich flavour and creamy texture.

Preparation

- 1: Cook the tagliatelle in water.
- 2: Slice the courgette and tear or cut the basil. Slice your vegetables if they are not pre-cut.
- 3: Heat oil in a wok or frying pan and fry all the vegetables for about 8 minutes. Add salt and pepper.
- 4: Grate Henri Willig's high-quality red Pesto cheese.
- 5: Drain the tagliatelle, mix in the pesto alla Genovese* and divide among the plates.
- 6: Arrange the stir-fried vegetables over the tagliatelle. Finish by sprinkling grated Henri Willig Red Pesto cheese over the top.

Ready to make tagliatelle with pesto cheese and courgette?

Prepare Tagliatelle à la Italia with Henri Willig red pesto cheese and enjoy a home trip to Italy. Order the cheese via our webshop and create this delicious dish. Serve this dish with pride and say "Buon Appetito!" Enjoy!