



ORGANIC TROFIE PASTA, ARTICHOKES, MINT AND WALNUT PESTO SALAD



DIFFICULTY: 2/3



PREPARATION TIME: 30'



INGREDIENTS FOR 4 SERVINGS

400 g Organic Trofie
300 g Artichokes
100 g Walnuts
100 g/Grana Padano cheese
Mint

PREPARATION

- 1 Squeeze the juice of a lemon and mix it with about 1 liter of water, remove the outer and leathery leaves of the artichokes and after slicing them finely let them rest in lemon-scented water.
- 2 In the meantime, prepare the walnut pesto by crushing the walnuts in a mortar, adding a bit of extra-virgin olive oil and adding the Grana cheese a little at a time.
- 3 Drain the pasta slightly underdone and after having cooled it, mix it with the drained artichokes, minced mint and walnut pesto.
- 4 Serve.

