



Courgette noodles with homemade spinach pesto

| Categoria Vegetariano | Tempo de preparação Médio | CCD Dificuldade Médio | Custo Intermediate | Com quem? With family | ♀+ № de pessoas 10 pessoas |
|--|------------------------------|-----------------------------|--|---|---|
| Ingredientes Support of Gallo Extra Virgin Olive Oil Bio Sourgettes Anndfuls of basil leaves | | 1 | With the help of a spiralizer, make spaghetti from the courgettes. Put aside in a bowl. | | |
| Shallduis of basic leaves 500g of spinach 3 tablespoons of lemon juice 3 cloves of garlic 125g of grated parmesan 125g of walnuts | | 2 | Place the basil, spinach, lemon juice, garlic and Gallo Extra Virgin Olive Oil Bio in a blender. Blend until you obtain a green sauce. | | |
| 500g of cherry tomatoes Salt and pepper, to taste | | 3 | Put the sauce in a bowl and add salt, parmesan and chopped walnuts. | | |
| | | 4 | Drain the courgette spa as the tomato, and mix | ne courgette spaghetti well, add it to the sauce, as well omato, and mix in. | |
| | | 5 | Serve immediately. | | |

Produtos utilizados



Bio Extra Virgin Olive Oil



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