Insalata verde – green salad with Girelle pasta

A fresh, summery dish with unique twisted pasta and basil pesto

Easy 5 Servings 22 min.



Summertime also means delicious dishes that are semplice e delizioso. Tasty and quick to prepare, they take hardly any time at all. That way, we can spend even more time outdoors with friends and family. Insalata di Girelle Verde, with its twisted pasta and all-green ingredients—like our ORO di Parma Pesto Verde—is a real eye-catcher; mint and lemon add an extra fresh and special twist. Delizioso!

Ingredients

500 g Girelle pasta

200 g fresh peas

3 tbsp ORO di Parma Pesto Verde

150 g ricotta

150 g sugar snap peas

1 lemon

½ bunch of mint

½ bunch of basil

Salt and black pepper

Step 1: The Preparation

To make the Insalata verde with Girelle pasta, start by washing the sugar snap peas and the herbs. Then cut the sugar snap peas lengthwise into thin strips. Do the same with the basil, and then with the mint. Next, remove the peas from their pods. Place each ingredient in its own bowl and set everything aside.

Step 2: Ricotta Pesto

Take a large bowl and add the ricotta. Add 3 tablespoons of pesto verde and a splash of lemon juice. Add a little salt and pepper, and blend everything with an immersion blender until smooth.

Step 3: The Finale

Add a little salt and then the girelle to boiling water, and wait until they're al dente (= firm to the bite) after about 12 minutes. If you're using a different type of pasta, cook it according to the time indicated on the package. Once the twisted pasta has cooled, stir in the ricotta cream. Then sprinkle the finely chopped mint, basil, sugar snap peas, and peas on top. Toss everything well with salad tongs and arrange the Insalata di Girelle verde on plates—e fatto. Buon appetito!

Used products:



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