# One-Pot Pasta con gremolata di noci

Medium | 4 Servings | 40 min.




This delicious dish combines traditional flavors with the simplicity of a one-pot meal. Orecchiette pasta (Italian for “little ears”) is the perfect pasta for soaking up the sauce and creating a wonderful taste experience, thanks to its shape and rough surface. Orecchiette is typically used in the southern Italian regions of Apulia and Basilicata.

Our walnut gremolata adds a refreshing touch. This herb and spice blend from Lombard cuisine reaches its full potential when combined with the toasted walnuts.

## Ingredients

4 stalks of celery

1 carrot

1 onion

2 garlic cloves

4 tbsp olive oil

1 bottle ORO di Parma tomato puree

500 g orecchiette pasta

Salt

200 g arugula

Pepper

50 g walnuts

1 bunch of basil

50 g Parmesan

### Step 1: The Preparation

To start making our pasta, wash the celery and slice it. Peel and trim the carrot, then dice it. Peel and dice the onion and garlic as well.

### Step 2: One-Pot Pasta

Heat 2 tbsp of olive oil in a pot and briefly sauté the prepared ingredients. Add the strained tomatoes, 1 liter of water, the orecchiette pasta, and 1 teaspoon of salt to the pot. Bring the pasta to a boil and simmer for about 15 minutes, stirring occasionally. Now sort through the arugula, wash it, shake it dry, and chop it coarsely. Add it to the pasta shortly before the end of the cooking time and fold it in. Finally, season to taste with salt and pepper.

### Step 3: Walnut Gremolata - The Finale

To make our delicious gremolata topping, chop the walnuts and toast them in a skillet with 2 tablespoons of olive oil. Then remove the nuts and let them cool. Wash the basil, shake it dry, pluck the leaves from the stems, and chop them coarsely. Shave the Parmesan into shavings and mix it with the nuts and basil. Finally, just plate the pasta and top it with the walnut gremolata.

**Used products:**




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