

SPAGHETTI WITH RICOTTA PESTOSAUS & CRISPY HAM

4 persons / 502 kcal per person

Ingredients:

- 250 grams of cherry tomatoes on the branch
- 80 grams of Parma ham
- ½ tablespoons mild olive oil
- 300 grams of Grand'Italia Spaghetti Tradizionali
- 350 grams of fresh haricots verts
- 1 lemon
- 100 grams of ricotta
- 5 tablespoons of Grand'Italia Pesto alla Genovese



Preparation:

Preheat the oven to 200°C. Spread the cherry tomatoes and Parma ham on a baking tray lined with baking paper. Drizzle the cherry tomatoes with the oil and bake in the middle of the oven for about 10 minutes. Meanwhile, cook the spaghetti according to the instructions on the package. Remove the stem from the haricots verts, halve them and cook with the pasta for the last 4 minutes. Squeeze ½ of the lemon and cut the rest into wedges. Mix the ricotta with the pesto and lemon juice. Season with pepper and possibly salt. Drain the pasta and haricots verts and reserve a cup of the cooking liquid. Mix the pasta with the ricotta-pesto sauce, haricots verts and possibly some cooking liquid. Divide the cherry tomatoes on top and break the Parma ham over it. Serve with the lemon wedges.

Nutritional value per person:

Energy:	502 kcal
Protein:	20.9 grams
Carbohydrates:	62.9 grams
- including sugars:	6.8 grams
Fat:	16.9 grams
Fiber:	8.0 grams
Salt:	1.4 grams