

Trofie pasta portofino-style *(Pasta & rice main dishes)*



Preparation

Gently fry a clove of garlic in a little extra virgin olive oil until the oil has nicely absorbed the garlicky flavour. Add the tomato passata, home-made if possible: You could use some made the previous summer if it is winter-time now, or you could make some fresh, cooking and then straining a handful of ripe tomatoes. Cook the passata a little more and then adjust for salt. Now it's time to add the pesto: you can either use a ready-made jar of pesto alla genovese - we used an organic brand - or, if it's the right time of year, you could make the pesto from scratch. Mix the pesto with the passata sauce. Cook the trofie pasta in salted boiling water, drain, mix with the sauce and serve.

Tips

If it's not the right time of year for fresh basil and you therefore need to buy a jar of ready-made sauce instead, make sure you use an organic brand - you will have both an improved flavour and a healthier meal!

Trivia

The Ligurian village of Portofino was also the location for some episodes of the popular American soap opera 'Beautiful'.

Information

Preparation 10 minutes

Total Time 5 minutes

Serves X Serves 2 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Short pasta 200 grams

Garlic 1 clove

Oil (2 tablespoons of extra virgin olive oil)

Tomato passata 200 millilitres

Genovese pesto (2 large tablespoons of pesto all genovese)