

Creamy Picandou® and Cashew Pesto Penne

Informations

People : 6
Preparation : 30 min.
Cooking time : 11 min.



Ingredients

- 6 Picandou®
- 300 g of uncooked penne pasta
- 60 g cashew nuts
- 30 g flat-leaf parsley
- 30 g chives
- 30 g red chard stems
- 20 cl olive oil
- Salt
- Freshly ground pepper

Preparation steps

1. Cook the penne in boiling salted water for 11 minutes, then drain them.
2. Wash the herbs and dry them with paper towels.
3. Keep a portion of chives and finely chop about 1g of it.
4. Blend the remaining herbs in a blender with olive oil, salt, and freshly ground pepper to make your pesto sauce. The sauce should be smooth and homogeneous.
5. Mix the warm penne with the pesto sauce.
6. Finely slice the cashew nuts.
7. Arrange the penne with pesto sauce on a plate and place the Picandou® in the center.
8. Sprinkle the chopped chives and sliced cashew nuts over the preparation, then garnish with the red chard stems.