

 Approximately **25 min**

 **693** kcal p.p.

 **4** persons

WHAT YOU NEED

- A package of whole-grain spaghetti: 1 pcs
- Ricotta: 1 pcs
- Walnuts: 40 g
- Lemon: 1 pcs
- Beetroot juice 500ml: 1 pcs
- Chervil: 100 g

GOOD TO HAVE AT HOME

- Salt
- Pepper
- Olive oil
- Garlic cloves: 2 pcs

ALLERGENS



BEETROOT SPAGHETTI WITH RICOTTA, WALNUTS AND CHERVIL

BEETROOT COLORED SPAGHETTI

- Add the beetroot juice to a larger pot and fill up with water. Bring to a boil. Add the spaghetti and cook until al dente and well colored. Drain afterwards and fold in the juice of half a lemon and a dash of olive oil.

WALNUTS AND TOPPING

- Wash the lemon and grate 1-2 tsp. lemon peel. Set aside on a plate. Wash and dry the chervil.
- Peel and finely slice garlic. Coarsely chop walnuts. Heat some olive oil in a smaller pot or skillet and sauté garlic and walnuts until lightly colored and aromatic. Set aside.
- Add the ricotta to a bowl and stir until well combined.

SERVING

- Add the beetroot spaghetti to plates and top with chervil, ricotta and garlicky walnuts. Sprinkle with some lemon zest and freshly ground black pepper before serving. Enjoy while hot.