





AVOCADO

Food for life



 Approximately **20 min**

 **666** kcal p.p.

 **2** persons

WHAT YOU NEED

- A package of Lux. moringa pasta: 1 pcs
- Lemon: 1 pcs
- A small package of parmesan cheese: 1 pcs
- Cherry tomatoes: 200 g
- Basil: 20 g
- Garlic bulb: 1 pcs
- Shallots: 1 pcs

GOOD TO HAVE AT HOME

- Salt
- Pepper
- Olive oil
- Vegetable broth: 300 ml

ALLERGENS



MORINGA PASTA WITH LEMON, PARMESAN, CHERRY TOMATOES AND BASIL

INSTRUCTIONS

- Peel and chop the shallot and 1-2 garlic cloves. Wash the lemon and grate some peel. Squeeze out some lemon juice as well. Wash and quarter the cherry tomatoes.
- Heat some olive oil in a large pan or pot instead. Sauté garlic and shallot on medium heat until translucent. Add the moringa pasta and the vegetable broth. Bring to a simmer. Gently cook the pasta for 6-8 min. on medium heat until al dente. Add more water if necessary.
- Wash the basil and pick the leaves. Chop them if they are big. Add the parmesan cheese to a nice bowl.
- In the pan or pot, toss the moringa pasta with lemon zest and cherry tomatoes. Season to taste with salt, pepper and some lemon juice if desired.

SERVING

- Arrange the moringa pasta with lemon and cherry tomatoes on plates and top with parmesan and basil. Enjoy while still hot.