

Linguine with pesto sauce

Linguine with pesto sauce (a.k.a. Linguine al pesto)

Preparation: 5 mins (assuming that pesto is already prepared)

Cooking: 10 mins

Difficulty: Easy

Vegetarian

First, have a look at Pesto sauce recipe, if you want to make it yourself.

SERVES 4

Ingredients:

- 400 g (14 oz) Linguine pasta (cooked "al dente" - see How to cook perfect spaghetti)

Directions:

Put the pesto into a large bowl, add a spoonful of boiling water you are using to boil the linguine and then add your drained linguine into the bowl. Stir for few seconds until the linguine is evenly coated and serve.

If you like, sprinkle with freshly grated Parmesan cheese.

Buon appetito!