

Italian pasta with seaweed Tartare



2 people

15 min preparation time

15 min cooking time

All ingredients

1 jar of 100g of la belle-iloise Brittany seaweed tartare
200g pasta (here Elicoidali)
1 small red onion
100 g fresh green peas
Olive oil

Steps

- 1- Cook the pasta in salted water. Follow the cooking time indicated on the packet
- 2- Once cooked, drizzle a little olive oil into a pan and mix in the pasta, seaweed tartar, chopped red onion and peas. Pour in some of the pasta water to prevent it from sticking. Fry for about 2 or 3 minutes while stirring regularly
- 3- Arrange on plates and add a few basil leaves. Add pepper to taste