

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)
100 g fresh green peas
1 small red onion
Olive oil
A few basil leaves
Pepper

Steps

- 1- Cook the pasta in salted water. Follow the cooking time indicated on the packet
- 2- Add the peas and chopped red onion 4 to 5 minutes before the pasta is cooked
- 3- Once cooked, drain the mixture and mix in the Seaweed Tartare
- 4- Pour a drizzle of olive oil into a frying pan and sauté. Fry for 2-3 minutes, stirring regularly
- 5- Arrange on plates and add a few basil leaves
- 6- Season with pepper to taste