



SPAGHETTI

With olives and ricotta

SPAGHETTI OLIVES AND RICOTTA



Serves

4 people

Ingredients available at Mediterranean Foods

Ingredients

- 320g Spaghetti De Cecco
- 125g Ricotta cheese
- 100g Pitted Ligurian olives in oil
- 1 Lemon
- 40g Pine nuts
- 35g Rocket, roughly chopped
- Lemon
- Salt
- Extra virgin olive oil

1. Place the olives in a food processor with the pine nuts and some olive oil.
2. Whiz until smooth then add the roughly chopped rocket and half of the ricotta cheese, zest of one lemon and juice of half of it. Whiz a little more to a smooth pesto.
3. Cook the pasta in plenty of salted water to 'al dente'. Drain and place the pasta into a large serving bowl.
4. Add the ricotta and olive pesto and mix well. Serve with extra ricotta on top and a drizzle of extra virgin olive oil.

Buon appetito!

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