



Macaroni Calabrese with roasted peppers

Strong, creamy, Mediterranean – our macaroni calabrese with roasted peppers and feta cheese combines sweet and aromatic roasted peppers and tangy feta cheese to create a real moment of pleasure.

Zutaten

4 Portionen

3 Paprika, yellow
2 Paprika, red
400 g Byodo macaroni, Protein PLUS
Byodo organic sea salt
2 Garlic cloves
1 Chili pepper
2 EL Byodo Roast Olive Mediterranean
1 EL Byodo tomato paste
1 Glass Byodo Pesto Calabrese
200 g Feta cheese
80 g Rocket
Pepper, black, freshly ground
2 EL Byodo extra virgin olive oil, from Greece

Zubereitung

Preheat the oven to 250° C top/bottom heat. Wash the peppers, remove the stem and core and cut into quarters. Place skin side up on a baking tray and roast in the oven for 20 minutes. Then switch to

the grill function and grill for a further 5 minutes until the skin starts to blister slightly. Allow the peppers to cool briefly, peel off the skin and cut into strips or small pieces.

Meanwhile, cook the macaroni in salted water until al dente according to the packet instructions. Finely chop the garlic, cut the chilli pepper into rings and remove the seeds. Heat the olive oil in a pan and fry the garlic, chillies and tomato purée in it. Skim off some of the pasta water and set aside. Drain the pasta and add directly to the pan. Stir in the pesto and, depending on the consistency, add the pasta water by the tablespoon, followed by the bell pepper pieces.

Arrange the pasta on four plates, crumble the feta over it and garnish with rocket. To finish, sprinkle with freshly ground pepper and a dash of olive oil.

Also tastes good cold as a pasta salad. Simply mix in some pesto and olive oil before serving.



Our Protein PLUS pasta tastes like pasta should taste. Real pasta enjoyment with 20% protein – thanks to Italian durum wheat semolina, protein-rich wheat protein and high-quality pumpkin seed flour. Perfect for anyone who loves pasta.