



## Pink pasta

Quick, creamy and a real eye-catcher: this bright pink pasta combines beet with fresh lemon and tangy feta. An uncomplicated feel-good dish that lands on your plate in just a few minutes and is guaranteed to make an impression.

### Zutaten

4 Portionen

400 g Protein PLUS Pasta Trottole  
Organic sea salt  
500 g Beet, cooked & vacuum-packed  
1 Garlic clove  
2 EL Lemon juice  
200 g Feta cheese  
Pepper  
1 TL Cashew butter  
1 EL Extra virgin olive oil, from IT  
Parsley, fresh

### Zubereitung

Cook the Protein PLUS pasta in salted water according to the packet instructions. Meanwhile, puree the beet, garlic, 150 g feta, lemon juice and around 200 ml pasta water in a blender to make a smooth sauce. Season the sauce with salt and pepper and add cashew butter and olive oil to make it creamier. Then heat briefly in a pan, fold in the cooked pasta and mix well. Plate up the pink pasta, garnish with the remaining feta and fresh parsley and serve.

