



Ricotta-tomato pasta

If you're in a hurry, this creamy protein pasta is just the thing. In just 15 minutes, you can conjure up a filling, aromatic dish with tomato sauce and ricotta – perfect for everyday and quick enjoyment.

Zutaten

4 Portionen

1 Onion
1 Garlic clove
2 EL Mediterranean fried olive
1 Glass Perfetto classic tomato sauce
100 g Ricotta
400 g Protein PLUS Pasta Macaroni
Parmesan cheese
Basil

Zubereitung

Peel and finely dice the onion and garlic. Heat the fried olive in a pan and fry the onions and garlic until translucent. Add the tomato sauce and ricotta.

Boil the pasta water, cook the macaroni until al dente and drain. Mix the sauce and pasta and garnish with parmesan and basil to taste.

