

# Pasta with asparagus pesto and tomatoes

Total time **25 mins** 10 mins preparation time 15 mins cooking time

Nutritional facts (per portion):  
**3,460 kJ / 827 kcal**

Fat: **44 g** Protein: **32 g**  
Carbohydrates: **77 g**

## INGREDIENTS

2 portion(s)

### Pasta:

**180 g** casarecce or any other pasta shape

### Pesto:

**300 g** green asparagus

**30 g** grated Parmesan

**40 g** toasted almond flakes

**1 handful** fresh basil leaves

**2 tbsp** fresh mint leaves

**1** garlic clove

**3 tbsp** olive oil

**2 tsp** [Kikkoman Toasted Sesame Oil](#)

**2 tbsp** [Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon](#)

**0.5 tsp** freshly ground black pepper

### Additionally:

**120 g** halved cherry tomatoes

**15 g** grated Parmesan

**20 g** toasted almond flakes

**1 tsp** grated lemon zest

A few fresh basil leaves

A few fresh mint leaves

## PREPARATION

### Step 1

**180 g** casarecce pasta

Cook the pasta al dente according to the packet instructions. Drain, reserving 50 ml of the cooking water. Transfer the pasta back to the pot and keep warm.

### Step 2

**300 g** green asparagus - **30 g** grated Parmesan - **40 g** toasted almond flakes - **1 handful** fresh basil leaves - **2 tbsp** fresh mint leaves - **1** garlic clove - **3 tbsp** olive oil - **2 tsp** [Kikkoman Toasted Sesame Oil](#) - **2 tbsp** [Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon](#) - **0.5 tsp** freshly ground black pepper

Break off the woody ends from the asparagus. Cook the asparagus for 3-4 minutes until tender but still slightly crunchy, drain and cool in a bowl of cold water. Cut into pieces (set aside the tips for garnish) and place in a container. Add the Parmesan, almonds, basil, mint, garlic, olive oil, Kikkoman Sesame Oil, Kikkoman Lemon Ponzu and black pepper. Blend until smooth, adding some of the reserved pasta cooking water if needed.

### Step 3

**120 g** halved cherry tomatoes - **15 g** grated Parmesan - **20 g** toasted almond flakes - **1 tsp** grated lemon zest - A few fresh basil leaves - A few fresh mint leaves

Toss the pasta with the pesto and transfer to a plate. Top with the reserved asparagus tips and cherry tomatoes. Sprinkle with the Parmesan, almond flakes, lemon zest, basil and mint.