KIKKOMAN

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.