



Pasta with walnuts, wilted greens and parmesan

Ingredients for Two

100 grams pasta
1 Tbsp. olive oil
2 Tbsps. walnuts
1 bunch of greens (baby spinach, baby kale)
1 tbsp. Butter
1 lemon (Juice of)
1 Tsp Garlic crushed.
2 tbsps. Grated parmesan
6 cherry tomatoes
Salt and pepper

Method

1. Cook the pasta in plenty of boiling salted water, drain and toss in a little olive oil.
2. melt the butter in a pan and add the walnuts and crushed garlic and toss while toasting lightly.
3. Add the greens and heat until wilted.
4. Add the pasta and mix through with a little lemon juice, season with salt and pepper
5. Garnish with halved cherry tomatoes and Parmesan, drizzle with a little olive oil.