

Pasta salad with rocket

🕒 20 min

Ingredients

2 bunches of rocket (arugula), 2 cloves of garlic, finely minced, 250 gr. (9 oz.) Schär gluten-free Penne, 250 gr. (9 oz.) cherry tomatoes, 40 gr. (1 1/2 oz.) grated Parmesan cheese, 3 anchovy fillets (in oil), finely minced, 5 tablespoons olive oil, 1 tablespoon crème fraîche (sour cream), 1 tablespoon white wine vinegar, a pinch of pepper (coarsely ground), some salt

Method

Cut the tomatoes in half and tear the rocket leaves into bite-sized pieces.

Warm the oil in a frying pan over medium heat.

Sauté the garlic and anchovies, stir regularly, and remove from the heat after about two minutes.

Cook the pasta in boiling salt water for about nine minutes until it is al dente. Drain the pasta and then rinse with cold water.

Put the pasta back in the pot and mix with the anchovies and garlic. Carefully mix in the crème fraîche and the vinegar, and add the tomatoes and rocket. Sprinkle with Parmesan cheese and pepper.

