

## Solena Bio Penne rigate with courgettes and red pepper

🕒 30 min

### Ingredients

200 g Solena Penne Rigate, 150 g courgettes, 1/2 white onion, 15 ml of white wine, 1/2 small bunch of chives, 1/2 clove of garlic, 2-3 leaves of fresh mint, 2 tbsp extra-virgin olive oil, 1/2 tbsp red peppercorns, salt and pepper to taste

### Method

Wash and dry the courgettes then slice them à la julienne. Wash and chop the chives. Wipe the mint leaves with a barely dampened cloth. Peel and finely chop the garlic and onion. Put the oil, garlic and onion into a frying pan and allow them to brown, adding white wine. Add the courgettes and chives, season with a little salt and leave to cook for 6 minutes. Remove from the heat and cover with a lid. Cook the pasta in plenty of hot salted water, drain it and add it to the frying pan with the sauce, add the mint leaves and red pepper then take it out of the pan and leave it to stand for 1-2 minutes before serving.

