

Tagliatelle with fresh vegetables

15 min 

1 

4 

10 min 



Ingredients

250 g (9 oz.) Schär Tagliatelle, 1 large aubergine (eggplant), 3 courgettes (zucchini), 7-8 cherry tomatoes, salt and pepper to taste, 4 tablespoons olive oil, 1 clove garlic, 2 tablespoons grated Parmesan cheese.

Method

Cut the courgettes and the aubergines into small cubes and dice the tomatoes. Heat the oil and the garlic in a non-stick frying pan. Remove the garlic, add the vegetables to the frying pan, and simmer over low heat for 7-8 minutes. In the meantime, boil the Tagliatelle in plenty of salted water, drain, and pour the pasta into the frying pan with the vegetables. Sauté together for about 1 minute and mix well, then add the grated cheese.

