

Trenette alla Genovese



INGREDIENTS

Extra virgin olive oil
Pinch of salt
2 Cloves of garlic
1 Potato
100 gr. Fresh green beans
400 gr. Trenette pasta or similar
[EVO Carolea Seligere, Frantoio
Converso](#)
[Pesto Genovese DOP, Gran Cucina
Parmigiano Reggiano, Belcanto](#)

Wine pairing suggestions



[Anchisa Bianco, Ramoino](#)

Description

A typical Ligurian pasta main course, a very summery dish, a traditional recipe, very versatile and easy to make, for a quick lunch but also for a different and healthy pasta

Preparation

For the preparation of the pesto check our [recipe](#) or use our traditional Genoese pesto.

Start with filling a sauce pan with water for the pasta and heat it. Boil the potato, they can be cut before hand so it takes less to cook them. At the same, cut the green beans cut into 5 cm pieces and cook them for about 3 minutes, they need to be crunchy.

Once the water for the pasta boils, add salt and then the trenette or similar pasta and cook according to instruction. A couple of minutes before they are do, add the cooked potatoes and beans to heat them through. Strain, keeping some of the water aside, put back in the pot, add a tablespoon of pesto per person and one for the pot, add some of the water you kept aside to dilute the pesto and toss together well. Serve immediately, with Parmesan cheese sprinkled over.