



GARGANELLI WITH OROGEL EDAMAME SOYBEANS, CHERRY TOMATO, CRISPY BACON AND SLIVERS OF PARMESAN CHEESE

Ingredients

480 g Garganelli

300 Piennolo cherry tomato segments

½ garlic clove

salt

Parmesan cheese

300 g of Orogel Edamame soybeans

200 g of rolled bacon or bacon seasoned seeds

extra-virgin olive oil

black pepper



20



4



Medium



Pasta and Risotto

Method

1

Gently brown the garlic in oil, add the cherry tomato segments and cook for a few minutes.

2

Julienne-cut the bacon and brown it in a non-stick pan, add it to the garlic and tomato mixture. Add Orogel Edamame soybeans and cook for a few minutes adjusting for salt and pepper.

3

Boil the garganelli in abundant salted water and mix it with the prepared sauce.

4

Finally add parmesan cheese slivers