



Italian Spaghetti Salad

Italian Spaghetti Salad with Arugula and Sun-Dried Tomatoes

🔪🔪🔪 Easy 🍽️ 4 Servings ⌚ 20 min.



Spaghetti is one of the most popular types of Italian pasta. This recipe is perfect for your next party buffet or picnic. And you can whip up our Italian spaghetti salad with ease, even if you get a last-minute invitation. Semplice e delizioso.

Ingredients

400 g spaghetti
3 tbsp ORO di Parma
Pesto Verde
60 g pine nuts
100 g sun-dried tomatoes
125 g arugula
70 g Parmesan*

*Certain types of cheese (e.g., Parmesan) are made with animal rennet and are therefore not suitable for vegetarian dishes.

Step 1: The Preparation

Cook the spaghetti in salted water according to the package directions, and while it's cooking, toast the pine nuts in a pan without oil. Be careful not to let them burn—it can happen very quickly! Wash the arugula, pat it dry, and chop it finely along with the sun-dried tomatoes. Grate the Parmesan into fine shavings using a grater.

Step 2: The Spaghetti Salad

Once the pasta is cooked, transfer it to a bowl and toss it with pine nuts, arugula, sun-dried tomatoes, Parmesan, and ORO di Parma Pesto Verde. Your Italian spaghetti salad with arugula and sun-dried tomatoes is ready! It tastes best if you let it sit in the fridge for a while. Incredibilmente delizioso!

Used products:



You can find this and more delicious recipe ideas at:

www.rodiparma.de/en/italian-recipes