

# PAGLIA E FIENO CON VERDURE



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**SERVES: 4 (STARTER)**

## INGREDIENTS

1 pack Rana Paglia e Fieno (250g) • 2 tbsp of tomato sauce •  
150g 'requeijão' • 1 tbsp olive oil • 1 tbsp pesto sauce • 1 garlic clove • 1 red onion •  
1 red chilli • 6 green asparagus • 1 pack baby peppers (150g) • 1 small sprig basil •  
Salt and freshly ground pepper • 100g grated parmesan cheese to accompany

## METHOD

Peel and trim the green asparagus, the red onion and the garlic, a remove the seeds from the peppers and chilli

- Cut the 'requeijão' into pieces • Put some water on to boil, season with salt and blanch the asparagus for a few seconds to fix the green colour • Cut the onion and chilli into strips, chop the garlic and quarter the peppers
- Sauté the garlic, onion, chilli pepper, the peppers and finely the asparagus, cut into three • Put some water on to boil, with a little olive oil and a pinch of salt • Add the pasta • Cook for 2 minutes, remove and splash with cold water in a colander to stop the cooking • Sauté the pasta with the vegetables, adding the tomato, pesto, chopped basil and finally the 'requeijão' • Serve immediately with the parmesan as a side dish