



## TROFIETTE WITH PESTO

### INGREDIENTS

One package of Mancino  
Trofiette pasta  
1 jar Anfosso DOP basil pesto  
Pine nuts

Parmesan cheese  
Fresh basil

### DIRECTIONS

1. Boil water and add a pinch of salt. Add pasta and boil to taste (about 10 minutes).
2. Carefully toast a handful of pine nuts.
3. When pasta is done, toss with pesto sauce.
4. Garnish with fresh basil, parmesan, toasted pine nuts, and serve!

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