



Pasta Fermentata Radiatori & Fresh Herbs

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Prep/Cook time: 15-20 minutes

Makes: 2 serving

Recipe

- 200 grams Kaslo Sourdough Classic Radiatori Pasta
- 2 tablespoons fresh basil, chopped
- 2 tablespoons chives, chopped
- 1 teaspoon fresh oregano
- 1 scallion, chopped
- 2 tablespoons butter
- Salt and pepper to taste
- ¼ cup parmesan cheese, shredded

Method:

1. Boil water with a pinch of salt, add pasta and cook to desired firmness (5-8 minutes)
2. Meanwhile, chop herbs and shred cheese
3. Drain cooked pasta, add butter, cheese and herbs
4. Mix

Serve and Enjoy!