

Candele pasta with peas and zucchini over spicy chickpea sauce



Serves  

Ingredients

180 g pasta
300 g cooked chickpeas
100 g fresh peas
2 small zucchini
4-5 cherry tomatoes
1/2 red hot chili peppers
1 small piece of onion
1/2 clove garlic
extra virgin olive oil
salt

Method

Wash and clean the vegetables and peel the peas. Blanch the peas in salted water for a couple of minutes, meanwhile lightly fry the onion with 2 tablespoons of oil, add sliced zucchini, peas and cherry tomatoes cutted into 4, add salt and cook for 3 - 4 minutes over high heat. Prepare the sauce of chick peas: blend chickpeas with half a clove of garlic, half red hot chili pepper, a pinch of salt, few tablespoons of cooking pasta and a couple of tablespoons of oil. Cook the pasta in salted water, drain and sauté with vegetables and 2 / 3 of the chickpeas sauce. Place in the dishes the remaining chickpeas sauce, put over the pasta, sprinkle with a pinch of pepper if you like, or with some herb. Serve immediately.