

# Italian pasta with seaweed tartare



2 people

15 min preparation time

15 min cooking time

## All ingredients

**1 jar** of [Brittany seaweed tartare](#)  
**200 g** pasta (here Elicoidali)  
**1 small** red onion  
**100 g fresh** green peas  
Olive oil

## Steps

- 1- Cook the pasta in salted water. Follow the cooking time indicated on the packet.
- 2- Once cooked, drizzle a little olive oil into a pan and mix in the pasta, seaweed tartar, chopped red onion and peas. Pour in some of the pasta water to prevent it from sticking. Fry for about 2 or 3 minutes while stirring regularly.
- 3- Arrange on plates and add a few basil leaves. Add pepper to taste.