



Trottole with Oysters in Caramelised Onions

NIBBLEDISH CONTRIBUTOR

Ingredients

- a handful of sweet, fresh cherry toms
- 1 medium sized red onion
- half a tin of oysters (in sunflower oil)
- a big handful of baby leaf and mixed herbs salad
- organic spinach trottole
- sacla organic pesto
- extra virgin olive oil
- freshly ground black pepper

Instructions

This was one of those crazy moments at the supermarket where Judy comes home with a tin of oysters. I don't know how that happened since my most horrific eating experience was letting a raw oyster get inside my mouth. When I thought to myself "I wanna try throwing seafood into my pasta" it was probably mussels I had in mind..before the tin of oysters confused me..but hey! It worked out in the end! :)

As this was my second attempt, you should find that the saltiness of the oyster has been balanced out, even for oyster haters - you may find this recipe to your liking.

1. Cook your pasta with the traditional pinch of salt and olive oil until 'al dente'.
2. Chop up your onions into small pieces, your oyster into roughly 5 pieces, and half your sweet and fresh cherry tomatoes. Try to resist eating them all before your pasta is done.

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3. Throw the oyster into the pan on medium-high and add some freshly ground black pepper. Don't worry too much about adding oil as there will be oil from the tin still on the meat.
 4. After they are browned for a short while, add the onions and leave them to caramelize. Let the oysters soak in all the juices, and when the onions start to lose moisture - add in some of the pasta water - just enough to keep the onions moist.
 5. The pasta should be ready by now so drain away the water and add it to the pan, with a little of the virgin olive oil. Toss it around in the pan under a lower heat and add a big spoonful of the pesto.
 6. Now throw in a good handful of the mixed herb salad and cherry tomatoes and yum-yum, it's ready to serve!