Pomì
O Così. O Pomì.

Orecchiette with peppers



Preparation time: 30 min
Difficulty: Easy

Ingredients

- Basil: to taste
- EVO oil: to taste
- Onion: 40 g
- Orecchiette: 180 g
- Pepper: to taste
- Peppers: 60 g
- Salt: to taste
- Shelled prawns: 60 g

Preparation

1. Julienne the onion and peppers then brown them in a pan with the extra virgin oil, salt and pepper.
2. Clean the prawns, coarsely chop some of them and cook them in the pan.
3. Then add the **tomato** and finish cooking for a further 5 minutes.
4. In the meantime cook the pasta in hot salted water for 3/4 of cooking time.
5. Add the pasta to the pan with a ladle of water, remove from heat, add some extra virgin oil and fresh basil and stir thoroughly.

For this recipe we used:

Finely Chopped tomatoes 120 g

