

Orecchiette with peppers



Time: 30 min.

Difficulty: Easy

Ingredients (2 people)

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- Pomi Strained Tomatoes 750g 120 g
- 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

For this recipe we used:



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.