

Paccheri margherita



Time: 35 min.

Difficulty: Easy

Ingredients (4 people)

• Ingredients

- Pomi Strained Tomatoes 750g 280 gr
- Basil to taste
- Cow's milk mini mozzarellas 200 g
- EVO oil to taste
- Fresh tomatoes 100 g
- Garlic 1 clove
- Grated Parmigiano Reggiano cheese 40 g
- Oregano to taste
- Paccheri pasta 320 g
- Pepper to taste
- Salt to taste

For this recipe we used:



Preparation

1. Boil the paccheri in salted water for 2/3 of total cooking time.
2. In the meantime, place the **Pomi Strained Tomatoes** in a pan with the oil, garlic, salt, pepper and basil; cook for 15 minutes.
3. Drain the pasta, place in a pan with some evo oil and sear before placing it into a round oven pan; position the paccheri pasta around the edges, upright.
4. Pour some sauce into the middle of the oven pan and half-fill the upright paccheri; add a sprinkling of Parmesan and bake at 180° for 12 minutes.
5. To finish off, add the mozzarella cut into pieces, cherry tomatoes, oregano and a drizzle of oil to the sauce.