Pomì
O Così. O Pomì.

Red Sauce Pasta



Preparation time: 20 min
Difficulty: Easy

Ingredients

- Basil spring: for garnish
- Capsicum: 1/2
- Cherry tomatoes, halved: 3-4
- Chopped garlic: 1 1/2 tbsps
- Crushed black peppercorns:
- Dried red chili flakes: 1/4 tsp
- Farfalle pasta, boiled: 3 cups
- Fresh basil leaves: 8-10
- Garlic cloves, sliced: 4-5
- Olive oil + for drizzling: 3 tbsp
- Onion, finely chopped: 1 medium
- Paprika powder: 3/4 tsp
- Parmesan cheese: 20 grams
- Salt: to taste
- Small green zucchini: 1/2

Preparation

1. Heat the oil in a pan. Once it’s hot add chopped garlic, onion, zucchini, capsicum, cherry tomatoes, POMI’s pasta sauce and POMI’s finely chopped tomatoes with herbs and mix well.
2. Add salt, paprika powder, crushed black peppercorns and mix well. Cover and cook for 10-15 mins.
3. Add basil leaves and mix well. Cook for 1-2 mins.
4. Add boiled pasta and toss well. Add the POMI’s pasta sauce and mix till well combined.
5. Sprinkle dried red chili flakes and mix well.
6. Add Parmesan cheese and mix well. Garnish with basil spring and drizzle olive oil.
7. Serve hot.

For this recipe we used:

Finely Chopped tomatoes

