



Linguine with octopus sauce



Time: 60 min.

Difficulty: Medium

Ingredients (4 people)

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- Finely Chopped tomatoes 3x400g 320 gr
- Black pepper to taste
- Carrots 40 g
- Celery 40 g
- Cooked octopus 200 g
- EVO oil to taste
- Garlic 1 clove
- Linguine pasta 320 g
- Parsley to taste
- Red onion 40 g
- Salt to taste
- Thyme to taste
- White wine 0,4 l

For this recipe we used:



Preparation

1. Finely chop the celery, carrots, onion and garlic; sauté with some evo oil and a pinch of salt.
2. Chop up the octopus and add it to the pan with a few leaves of fresh thyme and some black pepper.
3. Simmer the ingredients, then add some white wine, reduce and add the ***Finely Chopped Tomatoes***.
4. Cook for 30/40 minutes.
5. In the meantime, place the linguine pasta in salted water and cook for $\frac{3}{4}$ of the recommended time.
6. Finish cooking them in a pan with some cooking water; place on dish and garnish with some finely chopped parsley and a few whole slices of octopus.