Linguine with octopus sauce



Preparation time: 60 min
Difficulty: Medium

Ingredients

- 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

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 ¾ 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.

For this recipe we used:

Finely Chopped tomatoes 320 gr

