Pomì
O Così. O Pomì.

Spaghetti with tomato sauce



Preparation time: 20 min
Difficulty: Easy

Ingredients

- EVO oil: to taste
- Fresh basil: to taste
- Garlic: 1 clove
- Oregano: to taste
- Salt: to taste
- Spaghetti: 180 g

Preparation

1. Heat a pan and brown a garlic clove in some extra virgin olive.
2. Add the ***tomato***, salt and a fresh basil leaf. Cook for 10 minutes.
3. In the meantime bring some water to the boil, add salt and then the spaghetti.
4. Add the pasta to the sauce in the pan after 3/4 of cooking time, along with a ladle of water and finish cooking.
5. Stir in some extra virgin olive oil and fresh basil leaves.

For this recipe we used:

Organic Tomato Pulp 240 g

