Pomì
O Così. O Pomì.

Tomato, bread crumbs, pecorino and parsley pasta



Preparation time: 20 min
Difficulty: Easy

Ingredients

- Black pepper: to taste
- Bread cubes: 100 gr
- Bunch Italian parsley: 1
- Extra-virgin olive oil: to taste
- Pecorino cheese flakes: 50 gr
- Red onion: ½
- Rotelle pasta: 400 gr
- Salt: to taste

Preparation

In a frying pan sauté ½ chopped red onion with a hint of extra-virgin olive oil, then add **Chopped tomatoes Pomì** and let cook for at least 15 minutes. In another non-stick pan heat a hint of extra-virgin olive oil and brown the bread cubes until golden.
Sauté the pasta, previously cooked in plenty of water with salt, along with the tomato sauce then add the bread croutons and mix well.
Dress the pasta with pecorino cheese flakes, a drizzle of extra-virgin olive oil, a handful of chopped parsley and serve.

For this recipe we used:

Chopped Tomatoes 300 gr

