Pomì
O Così. O Pomì.

Vegan Amatriciana



Preparation time: 25 min
Difficulty: Easy

Ingredients

- Bucatini pasta: 400 g
- Extra virgin olive oil (EVO): as required
- Fresh Seitan: 200 g
- Laurel: 1 leaf
- Onion: 1
- Pepper: as desired
- Salt: as desired

Preparation

Slice the onion medium thick and simmer with EVO oil and the laurel leaf. Once the onion has turned to a translucent-brownish colour, add julienne-cut seitan and cook. Pour **Pomì organic tomato puree** and simmer until the sauce has reduced. Season with salt and a generous amount of freshly crushed pepper.
Boil bucatini pasta in salted water, then stir them in a pan with Amatriciana sauce and serve.

For this recipe we used:

Organic Tomato Puree 600 g

