

## Vegan Amatriciana



**Time:** 25 min.

**Difficulty:** Easy

### Ingredients (4 people)

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- Organic Tomato Puree 500g 600 g
- 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

**For this recipe we used:**



## 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.