Pomì
O Così. O Pomì.

Cuttlefish with Peas



Preparation time: 45 min
Difficulty: Medium

Ingredients

- Cuttlefish: 2
- Garlic: two cloves
- Oil: q.b.
- Peas: 10 oz.
- Salt: q.b.

Preparation

Cut the cuttlefish into strips that are not too thin, fry a couple of cloves of garlic in a pan with a little oil and pour in the cuttlefish.
Cook until the cuttlefish is well colored. Add salt and pepper and the Pomì Fine Pulp.

Cook for about 35 minutes, then add the peas and continue cooking for an additional 10 minutes. Serve in a bowl with a sprinkling of black pepper.

For this recipe we used:

Finely Chopped tomatoes 500 gr

