



Cuttlefish with Peas



Time: 45 min.

Difficulty: Medium

Ingredients (4 people)

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- Finely Chopped tomatoes 3x400g 500 gr
- Cuttlefish 2
- Garlic two cloves
- Oil q.b.
- Peas 10 oz.
- Salt q.b.

For this recipe we used:



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 Pomi 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.