Pomì
O Così. O Pomì.

Scarola lettuce, Anchovies, Taggiasche Olives and Tomatoes



Preparation time: 25 min
Difficulty: Easy

Ingredients

- Anchovies: 2.8 oz.
- Black pepper: to taste
- Oil: q.b.
- Onion: 1
- Salt: to taste
- Scarola lettuce: two heads
- Taggiasche Olives: 6 oz.

Preparation

Wash the escarole and cut into irregular pieces, pour a little bit of olive oil in a pan and fry a chopped onion, add the anchovies over low heat and let them dissolve, finally add the taggiasche olives.

At this point take the escarole and pour it in the pan, mixing it well with the rest of the ingredients.
Once it has dried a bit, add **Pomì L+**, and let cook for about 20 minutes, adding salt and pepper.
Serve with olive oil bread crostone.

For this recipe we used:

500 gr