



## Arrabbiata



**Time:** 15 min.

**Difficulty:** Easy

### Ingredients (4 people)

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- Puree de tomates 700g 500 gr
- Extra-virgin olive oil to taste
- Garlic 2 or 3 cloves
- Hot chili pepper to taste
- Parsley to taste
- Salt to taste

**For this recipe we used:**



## Preparation

In a frying pan, heat a few spoonfuls of extra-virgin olive oil with garlic cloves and a little chili pepper to taste.

Remove the garlic when it becomes golden, add **Fine Tomato pulp Pomi** and let it cook over medium heat for about 15-20 minutes.

Adjust the salt and add finely chopped parsley at the end of the cooking.