Paccheri margherita

Preparation time: 35 min
Difficulty: Easy



Ingredients

- Basil: to taste
- Cow's milk mini mozzarellas: 200 g
- EVO oil: to taste
- Fresh tomatoes: 100 g
- Garlic: 1 clove
- Grated Parmigiano Reggiano cheese: 40 g
- Oregano: to taste
- Paccheri pasta: 320 g
- Pepper: to taste
- Salt: to taste

Preparation

1. Boil the paccheri in salted water for 2/3 of total cooking time.
2. In the meantime, place the **Pomì Strained Tomatoes** in a pan with the oil, garlic, salt, pepper and basil; cook for 15 minutes.
3. Drain the pasta, place in a pan with some evo oil and sear before placing it into a round oven pan; position the paccheri pasta around the edges, upright.
4. Pour some sauce into the middle of the oven pan and half-fill the upright paccheri; add a sprinkling of Parmesan and bake at 180° for 12 minutes.
5. To finish off, add the mozzarella cut into pieces, cherry tomatoes, oregano and a drizzle of oil to the sauce.

For this recipe we used:

Organic Tomato Puree 280 gr

