



Spaghetti with garlic sauce



Time: 25 min.

Difficulty: Easy

Ingredients (2 people)

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- Puree de tomates 700g 300 gr
- Coarse salt to taste
- Evo to taste
- Fresh oregano to taste
- Pepper to taste
- Red garlic 4 cloves
- Salt to taste
- Spaghettoni 200 gr

For this recipe we used:



Preparation

1. Clean and mince the garlic.
2. Sauté the garlic with some oil, adding salt, pepper and fresh oregano.
3. Now add the ***Pomì Puree de tomates***.
4. Salt the water that has already reached the boiling point and throw in the pasta.
5. Add a ladleful of this pasta water to the sauce if necessary.
6. Drain the pasta when it is three quarters of the way done and finish cooking it in the pan with the sauce.
7. Add a drizzle of oil once cooked and serve.