

SPAGHETTI IN TOMATO JUICE WITH EXTRA-VIRGIN OLIVE OIL

Preparation time: 18 min

Difficulty: Medium

Ingredients

- Aromatic herbs: to taste
- Extra-virgin olive oil:
- Spaghetti: 400 gr
- Water: 300 cl



Preparation

Pour **Pomì Tomato Juice**, water, extra-virgin olive oil, salt and pepper to taste in a large pan and bring to a boil.

Add the spaghetti and fully cook until done and a perfect tomato cream is obtained.

Serve with raw extra-virgin olive oil and aromatic herbs.

For this recipe we used:

Strained Tomatoes
750 ml

