

Arrabbiata

Preparation time: 15 min

Difficulty: Easy

Ingredients

- Extra-virgin olive oil: to taste
- Garlic: 2 or 3 cloves
- Hot chili pepper: to taste
- Parsley: to taste
- Salt: to taste



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 Pomì** 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.

For this recipe we used:

Finely Chopped
tomatoes 500 gr

