



Octopus in tomato sauce



Time: 45 min.

Difficulty: Easy

Ingredients (2 people)

- **Ingredients**

- Chopped Tomatoes 500g 300 gr
- Bread 2 slices
- Garlic 1 clove
- Octopus 400 gr
- Olive oil to taste
- Onion 1
- Salt to taste
- Thyme to taste
- White wine (or apple vinegar) to taste

For this recipe we used:



Preparation

1. Clean the onion and slice thinly.
2. Heat a drizzle of oil in the pan, add the garlic clove, onion and octopus (which will have already been cleaned), some thyme, salt and pepper and sauté for a few minutes.
3. Simmer with some wine. Add the **Pomito chopped tomatoes** and some more thyme, mix and cook covered for about 45 minutes.
4. Add salt and pepper if needed.
5. Toast the bread in a pan with a drizzle of oil.
6. Arrange the octopus in a deep dish, add the bread, a drizzle of oil and freshly ground pepper.