



Pappa al pomodoro



Time: 40 min.

Difficulty: Easy

Ingredients (2 people)

- **Ingredients**

- Chopped Tomatoes 500g 300 gr
- Basil to taste
- Country bread 4 slices
- Garlic 1 clove
- Olive oil to taste
- Pepper to taste
- Red Tropea onion 1
- Salt to taste

For this recipe we used:



Preparation

1. Toast the bread in the oven. Clean and slice the onion; clean the garlic.
2. Sauté the garlic and the onion in a pan with a drizzle of oil, salt and pepper.
3. Add the **Pomito chopped tomatoes** and basil cut into julienne strips and some more oil.
4. Cook uncovered over a very gentle heat for about 40 minutes.
5. Add the toasted bread, breaking it with a spoon so that it is mixed in well with the soup, almost entirely absorbing the tomato sauce.
6. Pour into soup dish, add a drizzle of olive oil, some fresh pepper and some basil leaves.