



# Reginette pasta with sautéed bread crumbs and stockfish sauce



**Time:** 30 min.

**Difficulty:** Easy

## Ingredients (2 people)

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- Chopped Tomatoes 500g 200 gr
- Aromatic herbs (Aniseed, fresh Oregano, Basil and Mint)
- Extra virgin olive oil to taste
- Garlic clove 1
- Lemon zest
- Pepper to taste
- Reginette pasta 160 gr
- Stockfish 100 gr

**For this recipe we used:**



## Preparation

1. Bring the water to the boil, in the mean time skin the slice of stockfish, dice and marinate in extra virgin olive oil, pepper, aromatic herbs and lemon zest.
2. Peel and crush a garlic clove, sear it in a pan in some hot oil, add the stockfish and **Pomito chopped tomatoes**.
3. Aim to finish cooking ingredients in the pan approximately 2/3 into pasta cooking time, sauté contents to reduce excess liquid then arrange on a dish.
4. Garnish with a sprinkling of sautéed bread crumbs and aromatic herbs.