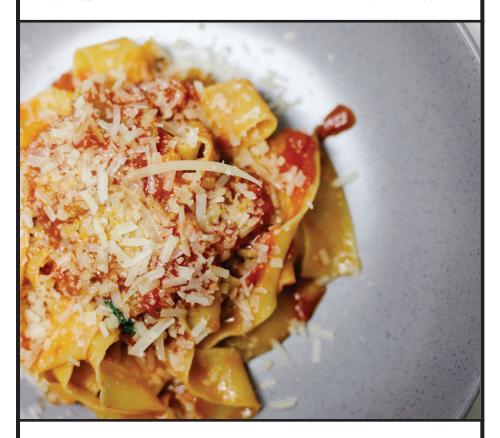


PASTA

PAPPARDELLE DE CECCO POMODORO E PARMIGIANO

Egg Pappardelle De Cecco with tomato sauce and Parmigiano Reggiano



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PAPPARDELLE DE CECCO POMODORO E PARMIGIANO

Serves 4

INGREDIENTS



Available at Mediterranean foods

1 packet Egg Pappardelle De Cecco

1 tin whole peeled tomatoes Antica Napoli

150g grated Parmigiano Reggiano Extra virgin olive oil 1 garlic clove

1 small onion thinly sliced

5 basil leaves

METHOD

- 1. In a large pan, fry the onion and garlic together with the basil leaves and 5 tablespoons of extra virgin olive oil.
- 2. When it is soft and translucent, add the tomatoes. Fill the empty can half with water and rinse the can and add it into the sauce.
- 3. Simmer for 8-10 minutes, then with a whisk, squash the whole peeled tomatoes.
- 4. Season with salt and a little of powdered white pepper.
- 5. Cook the pappar delle in plenty of salted water.
- 6. When 'al dente' drain and toss the pasta into the sauce.
- 7. Mix and add the Parmigiano Reggiano cheese and serve with more Parmigiano on top.

Buon Appetito!

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