

PAPPARDELLE DE CECCO POMODORO E PARMIGIANO

Egg Pappardelle De Cecco with tomato sauce and Parmigiano Reggiano



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Serves 4

INGREDIENTS

— Available at Mediterranean foods

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| 1 packet Egg Pappardelle De Cecco | 1 garlic clove |
| 1 tin whole peeled tomatoes Antica Napoli | 1 small onion thinly sliced |
| 150g grated Parmigiano Reggiano | 5 basil leaves |
| Extra virgin olive oil | |

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 pappardelle 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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