

## BOMBARDONI DE CECCO MARGHERITA

*with tomato, mozzarella and basil*



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## BOMBARDONI DE CECCO MARGHERITA

### INGREDIENTS

— Available at Mediterranean foods

300g Bombardoni De Cecco

4 tablespoon of parmigiano reggiano

1 tub of MF secret tomato sauce

8 fresh leaves of basil

150g of mozzarella or buffalo mozzarella

### METHOD

1. Cook the bombardoni pasta in plenty of salted simmering water. In a large pan reheat the secret tomato salsa. Add half of the basil leaves and simmer for a couple of minutes.
2. When the pasta is cooked toss it into the pan and mix well adding half of the mozzarella and half of the parmigiano reggiano grated.
3. Serve with the rest of the cheeses and the rest of the basil sprinkle on top.

Buon Appetito!

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