

FETTUCCELLE POMODORO BASILICO

with buffalo mozzarella



Sign up to our [Foodclub](#) on [medifoods.co.nz](#) for more recipes and special offers!

FETTUCCELLE POMODORO BASILICO

Serves 4

INGREDIENTS

— Available at Mediterranean foods

380g De Cecco Fettucelle

Extra virgin olive oil

1 tub of secret pomodoro salsa

Grated Parmigiano Reggiano

2 buffalo mozzarella

8 fresh basil leaves

METHOD

1. Cook the Fettucelle in plenty of boiling salted water. At the same time bring to a simmer the sauce in a large pan.
2. Rip the basil into pieces by hand and add it into the simmering sauce.
3. Drain the pasta and toss it into the sauce. Mix adding a little grated Parmigiano and serve in a large dish.
4. Rip the buffalo mozzarella by hand and place it on top of the pasta.
5. Drizzle with some extra virgin olive oil and more Parmigiano and serve.

Buon Appetito.

SHARE YOUR DISH
AND TAG US!



@MEDIFOODSNEWTOWN



@MEDIFOODS