

PENNE DE CECCO

with braised onions, tomato, basil and Pecorino Pepato



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PENNE DE CECCO

INGREDIENTS

— Available at Mediterranean foods

- 380g De Cecco Artisan Penne
- 1 large onion
- ½ glass white wine
- 5 fresh basil leaves
- 1 tin Antica Napoli chopped tomatoes
- 200g pecorino pepato
- 1 tsp freshly ground black pepper

METHOD

1. In a large pan, fry the sliced onion until soft then add the wine and half a cup of water. Cover and simmer for 10 minutes.
2. Add the chopped tomatoes and the basil leaves and simmer for another 10 minutes. Season with a pinch of salt.
3. Cook the pasta in plenty of simmering salted water. When 'al dente', add the pasta into the sauce and mix half of the cheese through.
4. Place the pasta in bowls and serve with the remaining cheese on top and a little more of freshly ground black pepper.

Buon appetito

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