

DE CECCO EGG AND SPINACH TAGLIATELLE

with Rega San Marzano Tomatoes, Basil and Pecorino Romano.



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INGREDIENTS

— Available at Mediterranean foods

500g De Cecco egg and spinach tagliatelle

150g Pecorino Romano grated

10 basil leaves

1 400g tin Rega San Marzano whole peeled tomatoes

2 tablespoons extra virgin olive oil

METHOD

1. In a large pan fry gently the basil leaves with the extra virgin olive oil for just 20 seconds.
2. Add the tomato. Gently squash the whole peeled San Marzano tomatoes but leave them in big chunks.
3. Season with a pinch of salt and simmer for just a couple of minutes.
4. In a large pot of simmering salted water cook the tagliatelle until 'al dente'. Drain and toss the pasta into the sauce pan.
5. Toss about nicely and serve with the pecorino cheese on top.

Buon Appetito!

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