LINGUINE WITH ROCKFISH AND CHERRY TOMATOES



Menù Ingredients

180 g. Sugo ai pomodorini datterini - Datterini tomatoes sauce - CU0K

40 ml. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

q.s. Parsley

q.s. Garlic

600 g Linguine

Chef: Diego Ponzoni

Method

Serves 6.

Cook the linguine in boiling salted water. Chop together some garlic with some parsley. Pour some of the oil into a pan and brown the garlic and parsley for a few seconds. Add in the rockfish and then the cherry tomato sauce. When it begins to boil turn off the heat. Toss in the pasta and finish the dish with a drizzle of evoo and chopped parsley.

Gluten Free Method

* By substituting “linguine” with the wording “senza glutine” on the label the dish becomes Gluten Free.

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