LINGUINE WITH SWORDFISH AND SEMI-DRIED YELLOW CHERRY TOMATOES



Menù Ingredients

180 g Datterini gialli semisecchi in olio di semi di girasole - Semi dried yellow grape tomatoes in sunflower seeds oil - XS1X

540 g Èpescespada - WK1X

q.s. Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

500 g Linguine

q.s. Garlic

q.s. Parsley

q.s. Pepper

Chef: Leonardo Pellacani

Method

Serve 6

Cook the linguine in boiling salted water. In a frying pan with a drizzle of evoo sautè the garlic and parsley for few seconds. Add the swordfish, and continue to cook for few minutes then add the semi-dried yellow cherry tomatoes. When the linguine are cooked, toss them with the sauce. Serve on plates with a drizzle of evoo and cracked pepper.

Gluten Free Method

© Menù srl - Dal 1932 Produttori Specialità Alimentari

Registered Office/Plant: Via Statale 12 n.102 - 41036 Medolla (MO) | Offices: Via Concordia n.25 - 41032 Cavezzo (MO)