

SPAGHETTI ALLA CHITARRA WITH MEAT BALLS



Chef: Leonardo Pellacani

Method

Cook the spaghetti alla chitarra in plenty of boiling water. In the meantime, heat the meatballs with Pomodorina sauce. When the spaghetti is cooked, drain and toss it in the meatball sauce. Garnish with fresh basil and a drizzle of extra virgin olive oil.

Menù Ingredients

1.200 g Èpolpettealsugo - S7QX

Olio extravergine di oliva - Extra Virgin Olive Oil - EKC

Ingredients

Fresh basil

480 g Spaghetti alla chitarra