# SPAGHETTI WITH SWORDFISH AND DATTERINI TOMATOES



## Menù Ingredients

300 g. Sugo ai pomodorini datterini - Datterini tomatoes sauce - CU0K
500 g Èpescespada - WK1X
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
q.s. Olive Leccino Nostraline denocciolate - Pitted Leccino Olives - Z91

## Ingredients

540 g. Spaghetti
N˚2 Cloves of Garlic
q.s. Chopped basil
q.s. Salt

**Chef:** Leonardo Pellacani

## Method

Serve 6
In a pan, sauté the garlic cloves with some olive oil. As soon as they are browned, remove them, add Èpescespada, Nostraline olives and Cherry tomato sauce. Meanwhile, cook the spaghetti in boiling salted water, drain and toss for few minutes with the prepared sauce. Add some chopped fresh basil; serve with a garnish of basil leaf and a drizzle of extra virgin olive oil.

## Gluten Free Method

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