SUN PENNE



Menù Ingredients

1 Tin Salsa di melanzane - Eggplant sauce - C70K

50 g Olive Leccino “alla calabrese” - U91X

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

Ingredients

500 g. Penne Pasta

1 Clove of Garlic

1 Chili Pepper

q.s. Fresh Basil

q.s. Salt

Chef: Monica Copetti

Method

Serve 6

Cook the penne in boiling salted water until al dente. In a pan with a tablespoon of oil, brown the garlic clove (which will be discarded before sautè the pasta). Add the sliced fresh chilli, cherry tomatoes, eggplant sauce and leccino olives. Season with salt and add some fresh basil. Drain the pasta and toss in the prepared sauce with a drizzle of extra virgin olive oil. Divide the pasta into plates and garnish with basil leaves.

Gluten Free Method

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