LINGUINE WITH SWORDFISH AND SEMI-DRIED YELLOW CHERRY TOMATOES



Menù Ingredients

180 g Datterini gialli semisecchi - Semi dried yellow grape tomatoes - XS1X

540 g Èpescespada - WK1

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.

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