

Seitan and sesame seeds Ragu



Preparation time: 25 min

Difficulty: Easy

Ingredients

- Garlic: 1 clove
- Natural Seitan: 14 oz
- Onion: 1
- Pepper: to taste
- Salt: to taste
- Sesame Seeds: 1 spoonful
- White wine: 1 glass

For this recipe we used:

Finely Chopped Tomatoes 3,52 oz



Preparation

Finely mince the onion, sauté it in a pan with a little olive oil and add the seitan cut in very small dice. After a few minutes pour the wine and simmer, then add sesame seeds and **Pomì finely chopped tomatoes**, cook for 20 minutes over moderate heat and season to taste.

Boil your favourite pasta and stir-fry it in the just made Ragu.