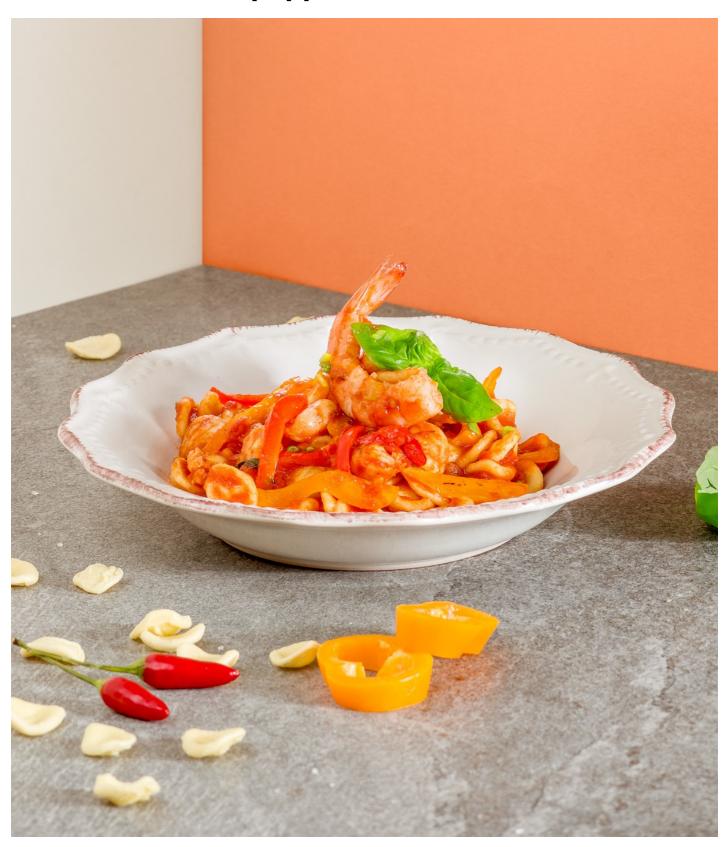


Orecchiette with peppers



Preparation time: 30 min

Difficulty: Easy

Ingredients

Basil: to tasteEVO oil: to tasteOnion: 1.4 oz

Orecchiette: 6.3 ozPepper: to tastePeppers: 2.1 ozSalt: to taste

• Shelled prawns: 2.1 oz

For this recipe we used:

Finely Chopped Tomatoes 4.2 oz



Preparation

- 1. Julienne the onion and peppers then brown them in a pan with the extra virgin oil, salt and pepper.
- 2. Clean the prawns, coarsely chop some of them and cook them in the pan.
- 3. Then add the **tomato** and finish cooking for a further 5 minutes.
- 4. In the meantime cook the pasta in hot salted water for 3/4 of cooking time.
- 5. Add the pasta to the pan with a ladle of water, remove from heat, add some extra virgin oil and fresh basil and stir thoroughly.