Seitan and sesame seeds Ragu



Preparation time: 25 min
Difficulty: Easy

Ingredients

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

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.

For this recipe we used:

Finely Chopped Tomatoes 3,52 oz

