

Spaghetti with tomato sauce

Preparation time: 20 min

Difficulty: Easy

Ingredients

EVO oil: to taste
Fresh basil: to taste
Garlic: 1 clove
Oregano: to taste
Salt: to taste
Spaghetti: 6.3 oz



Preparation

- 1. Heat a pan and brown a garlic clove in some extra virgin olive.
- 2. Add the *tomato*, salt and a fresh basil leaf. Cook for 10 minutes.
- 3. In the meantime bring some water to the boil, add salt and then the spaghetti.
- 4. Add the pasta to the sauce in the pan after 3/4 of cooking time, along with a ladle of water and finish cooking.
- 5. Stir in some extra virgin olive oil and fresh basil leaves.

For this recipe we used:

Organic Strained Tomatoes 8.4 oz

