

## Tomato, bread crumbs, pecorino and parsley pasta

Preparation time: 20 min

**Difficulty**: Easy

## **Ingredients**

Black pepper: to taste
Bread cubes: 3.5 oz.
Bunch Italian parsley: 1
Extra-virgin olive oil: to taste
Pecorino cheese flakes: 1.8 oz.

• Red onion: ½

• Rotelle pasta: 14 oz.

• Salt: to taste



## **Preparation**

In a frying pan sauté  $\frac{1}{2}$  chopped red onion with a hint of extra-virgin olive oil, then add **Pomì Organic Chopped Tomatoes** and let cook for at least 15 minutes. In another non-stick pan heat a hint of extra-virgin olive oil and brown the bread cubes until golden.

Sauté the pasta, previously cooked in plenty of water with salt, along with the tomato sauce then add the bread croutons and mix well. Dress the pasta with pecorino cheese flakes, a drizzle of extra-virgin olive oil, a handful of chopped parsley and serve.

## For this recipe we used:

Organic Chopped Tomatoes 10 oz.

