

# Vegan Amatriciana

**Preparation time:** 25 min

**Difficulty:** Easy

## Ingredients

- Bucatini pasta: 14 oz
- Extra virgin olive oil (EVO): as required
- Fresh Seitan: 7 oz
- Laurel: 1 leaf
- Onion: 1
- Pepper: as desired
- Salt: as desired



## Preparation

Slice the onion medium thick and simmer with EVO oil and the laurel leaf. Once the onion has turned to a translucent-brownish colour, add julienne-cut seitan and cook. Pour **Pomì Tomato sauce** and simmer until the sauce has reduced. Season with salt and a generous amount of freshly crushed pepper. Boil bucatini pasta in salted water, then stir them in a pan with Amatriciana sauce and serve.

**For this recipe we used:**

Tomato Sauce 21,16 oz

