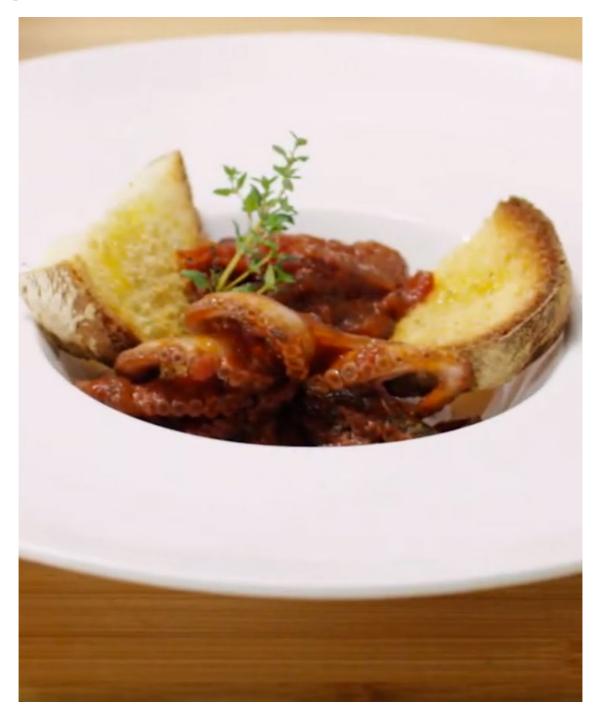


Octopus in tomato sauce



Preparation time: 45 min Difficulty: Easy

Ingredients

For this recipe we used:

Organic Chopped Tomatoes 10.6 oz.

• Bread: 2 slices

- Garlic: 1 clove
- Octopus: 14 oz.
- Olive oil: to taste
- Onion: 1
- Salt: to taste
- Thyme: to taste
- White wine (or apple vinegar): to taste



Preparation

- 1. Clean the onion and slice thinly.
- 2. Heat a drizzle of oil in the pan, add the garlic clove, onion and octopus (which will have already been cleaned), some thyme, salt and pepper and sauté for a few minutes.
- 3. Simmer with some wine. Add the *Pomì organic chopped tomatoes* and some more thyme, mix and cook covered for about 45 minutes.
- 4. Add salt and pepper if needed.
- 5. Toast the bread in a pan with a drizzle of oil.
- 6. Arrange the octopus is a deep dish, add the bread, a drizzle of oil and freshly ground pepper.