

## Spaghetti with garlic sauce



**Preparation time:** 25 min.

**Difficulty:** Easy

### Ingredients (2 people)

- **Marinara spaghetti**
  - Strained Tomatoes 24.7oz 10.58 oz.
  - Coarse salt to taste
  - Evo to taste
  - Fresh oregano to taste
  - Pepper to taste
  - Red garlic 4 cloves
  - Salt to taste
  - Spaghettoni 7.05 oz.

### For this recipe we used:



## Preparation

1. Clean and mince the garlic.
2. Sauté the garlic with some oil, adding salt, pepper and fresh oregano. Now add the *Pomi strained tomatoes*.
3. Salt the water that has already reached the boiling point and throw in the pasta. Add a ladleful of this pasta water to the sauce if necessary.
4. Drain the pasta when it is three quarters of the way done and finish cooking it in the pan with the sauce.
5. Add a drizzle of oil once cooked and serve.