Pomì
O Così. O Pomì.

Spaghetti with garlic sauce



Preparation time: 25 min
Difficulty: Easy

Ingredients

- 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.

Preparation

1. Clean and mince the garlic.
2. Sauté the garlic with some oil, adding salt, pepper and fresh oregano. Now add the ***Pomì 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.

For this recipe we used:

Strained Tomatoes 10.58 oz.

