

P · R · I · M · V · S

SPAGHETTI WITH GARLIC AND TOMATO

TIME: 20 M

LEVEL: EASY

Servings 4
400 g PRIMVS SPAGHETTI IGP
600 g tomatoes
4 cl tablespoons of PRIMVS extra virgin olive oil
1 clove of garlic
salt to taste
basil to taste



10 minutes preparation + 10 minutes cooking

In a pan containing a little PRIMVS OLIO EXTRA VERGINE DI OLIVA IGP, sauté the garlic, and as soon as it is golden, remove it. Add the PRIMVS POMODORO DI SAN MARZANO DOP

into the pan, peeled and seeded, salt and leave to cook for about 20 minutes. In abundant salted water cook the PRIMVS SPAGHETTI IGP, draining when still fairly firm, dress with the tomato sauce and serve immediately.