

Spaghetti



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Spaghetti in tomato sauce with basil

Quantity:

1 packet of
60 ml
20 g
100 ml
40 g
for garnish

Ingredients:

classic spaghetti by Laura & Lui (250 g)
olive oil
onion
tomato pulp
Parmesan cheese
fresh basil

Preparation instructions:

Boil 2.5 litres of water. Salt (15 g salt per litre). Put the frozen pasta into boiling water. After the water starts boiling again, cook for 4 minutes.

Heat the olive oil in a frying pan, add the diced onion and simmer until soft. Add the tomato pulp, pour in some of the pasta water, add a sprig of basil, grated Parmesan and heat for a while. Add the cooked spaghetti to the sauce, mix lightly and place on a plate using tongs. Garnish with basil leaves.

Buon appetito!