

Recipes

from Italy with ❤️

Pici al Pomodoro

Ingredients for Pici al Pomodoro

- 320 grams of pici (or spaghetti)
- 400 grams of peeled tomatoes
- 2 cloves of garlic, minced
- Fresh basil, to taste
- Extra virgin olive oil
- Salt, to taste
- Black pepper, to taste
- Grated pecorino cheese (optional)

Preparation

- 1** Start by preparing the tomato sauce. In a large pan, heat some extra virgin olive oil and add the minced garlic. Sauté over medium heat until the garlic becomes golden and fragrant.
- 2** Add the peeled tomatoes to the pan and crush them with a fork or wooden spoon to achieve a thicker consistency. Season with salt and black pepper to taste. Let the sauce cook over medium-low heat for about 15-20 minutes, stirring occasionally.
- 3** Meanwhile, bring a pot of salted water to a boil and cook the pici according to the package instructions. Once cooked al dente, drain them while reserving some of the cooking water.
- 4** Add the cooked pici to the pan with the tomato sauce and mix well to coat the pasta with the sauce. If needed, you can add a little pasta cooking water to loosen the sauce.
- 5** Add some fresh basil leaves to the pan and mix to infuse the sauce with the basil flavor.
- 6** Serve the Pici al Pomodoro hot, garnishing with a sprinkle of grated pecorino cheese (if desired) and some fresh basil leaves.

