



Pasta and Peppers

Ingredients

2 peppers (red and yellow) 400 gr Chopped tomatoes Cirio 380 gr Pasta
Olive oil Salt Black pepper Basil

Preparation

1. Clean the peppers and cut into strips, after removing the stems and filaments.
2. Heat the garlic in the oil, add the peppers and cook them.
3. When the peppers are softened they add the chopped tomatoes, salt and pepper and finish cooking.
4. Cook pasta and drain it to the tooth by adding it directly to the sauce.
5. The whole season with fresh basil.

