



Beef rolls with peas

Ingredients

390g Cirio Polpa Fine with garlic and onion 400g Cirio green peas 12 slices of beef 12 slices of raw ham 100g provolone cheese Extra Virgin Olive Oil Salt and pepper Oregano

Preparation

1. Create the rolls by beating each slice of beef, add the slice of raw ham and grated provolone cheese.
2. Roll up and skewer with a bamboo stick.
3. Quickly brown the roll in a bit of oil, add the Cirio chopped tomatoes with garlic, cooking for a few minutes and season with salt.
4. Meanwhile in another pan heat the drained peas in a spoon of oil for about 3/4 minutes and pepper to taste.
5. On a flat plate, serve 3 rolls with the peas on the side and season with some oregano.

