



Elvea, festa all'italiana

Paccheri pasta with tomato and mozzarella



Ingredients for 2 Persons

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| 150 g | paccheri |
| 2 cloves | garlic |
| 400 g | ELVEA peeled whole tomatoes |
| leaves | fresh basil |
| 1 ball | buffalo mozzarella |
| | parmesan cheese |
| | olive oil |
| | salt |

Preparation

Cook the paccheri pasta al dente in salted water.

Heat a drizzle of olive oil in a pan. Peel the garlic cloves and sauté them in the pan.

Then add the whole peeled tomatoes. Simmer over low heat. After a few minutes, add the fresh basil leaves and continue cooking until the pasta is al dente.

Drain the pasta.

Remove the garlic cloves from the sauce.

Now add the paccheri pasta to the sauce and serve.

Shred the mozzarella into small pieces and scatter over pasta.

Finish with finely grated Parmesan cheese and a few basil leaves.

