



Elvea, festa all'italiana

Super Quick Pasta



Ingredients for 2 Persons

250	tagliatelle
1 little pot	Elvea Basilico pastasaus
1 handful	fresh basil
75 g	peeled almonds

Preparation

1. Cook the pasta “al dente” in boiling, salted water (1 tablespoon sea salt)
2. In the meantime, finely chop the almonds. Don't worry if some pieces are a bit bigger.
3. Drain the pasta and add the jar of Elvea Basilico pasta sauce.
4. Put back onto the hob until the sauce is heated through.
5. Serve the pasta in deep plates, and garnish with the almonds and fresh basil.

