



Elvea, festa all'italiana

Oven-baked sardines



Ingredients for 4 Persons

4	potatoes
2	onions
4 cloves	garlic
4 tablespoons	olive oil
400 g	ELVEA Polpa di pomodoro
1 teaspoon	sweet pimento powder
600 g	sardine filets
4 tablespoons	parsley, chopped
	pepper

Preparation

- Peel and cut the potatoes into slices.
- Peel and chop the onions and the garlic and let them simmer in the oil.
- Add the potato slices, the Polpa, 1 glass of water and the sweet pepper powder.
- Cover and cook on soft heat for about 15 minutes.
- Pour into an oven dish, arrange the fillets and cover with the sauce.
- Season with pepper and cook in the oven for about 12 minutes
- Sprinkle parsley just before serving.

