



# Elvea, festa all'italiana

## 2 Fast pasta from the pantry



### Ingredients for 4 Persons

|       |             |                                  |
|-------|-------------|----------------------------------|
| 1     | little pot  | salted anchovies                 |
| 1     | cup         | chili peppers                    |
| 3     | tablespoons | ELVEA double concentrated tomato |
| 1     | cup         | capers                           |
| 2     | cans        | sardines in oil                  |
| 1     | little pot  | antipasti                        |
| 1     |             | onion                            |
| 0,50  |             | zucchini                         |
| 0,50  |             | eggplants                        |
| 400 g |             | parmesan cheese                  |
| 1     | clove       | penne                            |
| 0,50  |             | garlic                           |
| 1     | bunch       | lemon                            |
|       |             | fresh basil                      |
|       |             | pepper                           |
|       |             | salt                             |

### Preparation

1. Cook the pasta al dente.
2. Stew the onion, the diced zucchini and eggplant in olive oil.
3. Add the chopped garlic and anchovies and fry until the anchovies have melted.
4. Now add the capers, peppers, the cans of sardines with their oil, the tomato paste and the antipasti.
5. Warm everything up.
6. Add the juice of the lemon and the basil leaves and simmer for another 2 minutes.
7. Add the pasta to the sauce and decorate with Parmesan flakes.

