



Vegetarian



Easy



15 – 30 minutes

Spaghetti with breadcrumbs

SERVES: 2

PREPARATION TIME: 10 minutes

COOKING TIME: 15 minutes

Ingredients

- Filippo Berio Extra Virgin Olive Oil
- 180 g of spaghetti
- 4 slices of bread
- 3 unpeeled cloves of garlic
- 100 g of sun-dried tomatoes
- 30 g of capers
- 100 g of olives
- 50 g of pecorino cheese shavings
- Salt (to taste)
- Parsley (to taste)

Method

1. Place the slices of bread in a non-stick frying pan and toast them until they become crispy, then crumble them in a bowl.

2. Pour the Filippo Berio Classico oil into a non-stick frying pan and allow it to heat up. Add the garlic to the hot oil and brown until golden.
3. Add the sun-dried tomatoes, capers and olives and cook over a low heat.
4. Fill a pan with water, add salt and bring to the boil, then cook the spaghetti and drain when al dente.
5. Pour the spaghetti into the pan where the sauce is cooking, mix everything together and cook for about 1 minute.
6. Serve your spaghetti and finish off with the sauce, the chopped parsley, the pecorino cheese shavings and the crumbled crispy bread. Serve warm and...buon appetito!