



Spaghetti with breadcrumbs

MAKES:2

PREPARATION TIME:10 minutes

COOK 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:

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

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.

Add the sun-dried tomatoes, capers and olives and cook over a low heat.

Fill a pan with water, add salt and bring to the boil, then cook the spaghetti and drain when al dente.

Pour the spaghetti into the pan where the sauce is cooking, mix everything together and cook for about 1 minute.

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!

COOK'S TIP:

A recipe with unmistakable Mediterranean flavours, a new take on that classic spaghetti with tomato sauce adding a touch of creativity and inspiration, all enhanced by the fresh and fragrant aroma of Filippo Berio Classico oil. Ideal for a delicious light lunch or for a traditional Italian dinner to enjoy with a good red wine.

Cook it with: Extra Virgin Olive Oil

