



Pasta with olives, tomato, and breadcrumbs with olive oil and herbs



Categoria
Vegetariano



Tempo de preparação
Médio



Dificuldade
Fácil



Custo
Intermediate



Com quem?
With family



Nº de pessoas
4 pessoas

Ingredientes



150g of Gallo Green Pitted Olives



To taste: Extra Virgin Olive Oil Reserve

- 4 bread slices
- 1 tbsp of garlic powder
- 200g of mix of cherry tomatoes
- 400g of spaghetti
- Fleur de sel, to taste
- Fresh ground pepper, to taste
- Basil, to taste

Method of preparation

1

Cut the bread into cubes, place in a bowl and season with chopped herbs, garlic powder, 3 tablespoons of Gallo Extra Virgin Olive Oil Reserve, salt and pepper.

2

Place in an oven tray and toast for about 15 minutes in a preheated oven at 200°C.

3

Remove the bread from the oven, place it in a food processor and grind it until you get a thick sand.

4

Heat the remaining olive oil in a frying pan.

5

Add whole and halves of Gallo Green Pitted Olives, the chopped garlic clove and the tomatoes cut in halves. Sauté for about 4 minutes.

6

Add the boiled spaghetti, involve and season with a little fleur de sel, pepper and basil.

7

Serve on a plate with breadcrumbs.

Produtos utilizados



Green Pitted Olives

Olives



Reserve

Extra Virgin Olive Oil



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