

Pappa al pomodoro



Preparation time: 40 min

Difficulty: Easy

Ingredients

• Basil: to taste

• Country bread: 4 slices

Garlic: 1 cloveOlive oil: to tastePepper: to tasteRed Tropea onion: 1

• Salt: to taste

For this recipe we used:

Chopped Tomatoes 10.5 oz.



Preparation

- 1. Toast the bread in the oven. Clean and slice the onion; clean the garlic.
- 2. Sauté the garlic and the onion in a pan with a drizzle of oil, salt and pepper.
- 3. Add the *Pomì chopped tomatoes* and basil cut into julienne strips and some more oil.
- 4. Cook uncovered over a very gentle heat for about 40 minutes.
- 5. Add the toasted bread, breaking it with a spoon so that it is mixed in well with the soup, almost entirely absorbing the tomato sauce.
- 6. Pour into soup dish, add a drizzle of olive oil, some fresh pepper and some basil leaves.