

Spaghetti with garlic sauce



Preparation time: 25 min

Difficulty: Easy

Ingredients

- Coarse salt: to taste
- Evo: to taste
- Fresh oregano: to taste
- Pepper: to taste
- Red garlic: 4 cloves
- Salt: to taste
- Spaghettoni: 7.05 oz.

For this recipe we used:

Strained Tomatoes 10.58 oz.



Preparation

1. Clean and mince the garlic.
2. Sauté the garlic with some oil, adding salt, pepper and fresh oregano. Now add the **Pomi strained tomatoes**.
3. Salt the water that has already reached the boiling point and throw in the pasta. Add a ladleful of this pasta water to the sauce if necessary.

4. Drain the pasta when it is three quarters of the way done and finish cooking it in the pan with the sauce.
5. Add a drizzle of oil once cooked and serve.