



Pasta Marinara

40 minutes • Serves 4

Perfect for sharing with the family!

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Ingredients

- 400 g of pasta capellini
- 5 tomatoes
- 3 italian sausages
- 2 garlic cloves
- 1 onion
- 1 spoon of olive oil
- salt
- dry chilli flakes

Procedure

1. Blend the tomatoes along with a garlic clove, a spoon of olive oil, $\frac{1}{4}$ of onion, salt and chilli flakes as much as you like.
2. Place the pasta on a pot, covered with water and cook it for 8 minutes on medium heat.
3. On a different pot at high heat, cook a garlic clove and $\frac{1}{4}$ of the onion among with some chilli flakes for 5 minutes.
4. Then add the sausage and cook for another 5 minutes.
5. Add to the pot the tomato sauce and let it cook for 15 minutes at low heat.
6. Drain the pasta when ready.
7. Plate them together and enjoy!

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