



Elvea, festa all'italiana

2 Fast pasta from the pantry



Ingredients for 4 Persons

1 little pot	salted anchovies
1 cup	chili peppers
3 tablespoons	ELVEA double concentrated tomato
1 cup	capers
2 cans	sardines in oil
1 little pot	antipasti
1	onion
0,50	zucchini
0,50	eggplants
	parmesan cheese
400 g	penne
1 clove	garlic
0,50	lemon
1 bunch	fresh basil
	pepper
	salt

Preparation

1. Cook the pasta al dente.
2. Stew the onion, the diced zucchini and eggplant in olive oil.
3. Add the chopped garlic and anchovies and fry until the anchovies have melted.
4. Now add the capers, peppers, the cans of sardines with their oil, the tomato paste and the antipasti.
5. Warm everything up.
6. Add the juice of the lemon and the basil leaves and simmer for another 2 minutes.
7. Add the pasta to the sauce and decorate with Parmesan flakes.

