

PACCHERI WITH TAGGIASCHE OLIVES, CODFISH, AND CHERRY TOMATOES

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INGREDIENTS

- 500 gr of paccheri pasta
- 700 gr of salted codfish
- 1 shallot
- 300 gr of taggiasche olives
- 100 gr cherry tomatoes
- extra virgin olive oil to taste
- 100 ml of white wine
- parsley to taste
- salt and pepper to taste

PREPARATION

Stir fry the chopped shallot with 1 tbsp of Evo oil.

When the shallot is browned, add the codfish and the cherry tomatoes cut in half. Pan fry for 2 minutes, simmer with the wine and add a pinch of salt.

Then combine the taggiasche olives and cook for another minute, seasoning with a pinch of pepper.

Cook the pasta al dente, drain it and pour it into the pan with the codfish. Mix, add the shredded parsley and serve.



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