



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

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

