



Elvea, festa all'italiana

2 Fast pasta from the pantry



Ingredients for 4 Persons

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|---------------|----------------------------------|
| 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.

