

Pasta with olives, tomato, and breadcrumbs with olive oil and herbs

Categoria	Tempo de preparação	Dificuldade	Custo	Com quem?	Nº de pessoas
Vegetariano	Médio	Fácil	Intermediate	With family	4 pessoas

Ingredientes

- 150g of Gallo Green Pitted Olives
- To taste: Extra Virgin Olive Oil Reserve
- 4 bread slices
- 1 tbsp of garlic powder
- 200g of mix of cherry tomatoes
- 400g of spaghetti
- Fleur de sel, to taste
- Fresh ground pepper, to taste
- Basil, to taste

Method of preparation

1. Cut the bread into cubes, place in a bowl and season with chopped herbs, garlic powder, 3 tablespoons of Gallo Extra Virgin Olive Oil Reserve, salt and pepper.
2. Place in an oven tray and toast for about 15 minutes in a preheated oven at 200ºC.
3. Remove the bread from the oven, place it in a food processor and grind it until you get a thick sand.
4. Heat the remaining olive oil in a frying pan.
5. Add whole and halves of Gallo Green Pitted Olives, the chopped garlic clove and the tomatoes cut in halves. Sauté for about 4 minutes.
6. Add the boiled spaghetti, envolve and season with a little fleur de sel, pepper and basil.
7. Serve on a plate with breadcrumbs.

Produtos utilizados



Green Pitted Olives

Olives



Reserve

Extra Virgin Olive Oil

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