

Recipe idea

Pasta with Anchovy tomato sauce and body peeled shrimp

Main course - 4 personnes

Preparation: 10 minutes | Cooking time: 20 minutes



Ingredients

- 8 anchovy fillets
- About 24 body peeled shrimps EPIC SELECT
- 2 onions, diced
- 2 cloves of garlic, crushed
- Dried oregano
- 2 bottles of passata
- Pasta
- Salt and pepper
- Leaves of basil

Preparation

Cook the onion and garlic in some olive oil. Add the anchovy fillets and let them melt in the pan. Add the dried oregano and the passata. Leave on a low heat for about 15 minutes. Cook the pasta al dente in salted water. Fry the shrimp in a different pan. Get the pasta out of the water and drain it. Add it to the sauce. Serve on a plate with about six of the shrimp and finish with some Basil!



Black tiger shrimps head on, Body peeled
Artikelcode = HOBTBP ...

8/12, 13/15, 16/20 pc/750 g
Box 750 g, 12 per carton

Anchovy headed, gutted
Artikelcode = FAN HG

90/120 pc/kg
Bag 900 g, 10 per carton

