



COOK WITH US!

Egg tagliolini with cherry tomatoes of Vesuvius and grilled vegetables in stick

INGREDIENTS

320 g egg tagliolini

120 g mount vesuvius cherry tomatoes

240 g Orogel grilled vegetables mix

extra virgin olive oil

salt

pepper

Parmesan cheese



20



4



Simple



Pasta and Risotto

Method

1

Cut the cherry tomatoes in quarters and toss them in a non-stick pan with a little EVO, add the Orogel Trio of grilled vegetables mix. Season with salt and pepper and allow the flavors to blend for a few minutes.

2

Boil the tagliolini in abundant salted water, drain, toss them in a pan with the Orogel grilled vegetables in stick adding a handful of parmesan cheese, a drizzle of EVO and fresh basil leaves.

