



COOK WITH US!

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

A good Italian dish with a rustic flavour: tagliolini with cherry tomatoes and Orogel grilled vegetables. Simple and delicious, cook them with us!

INGREDIENTS

320 g egg tagliolini

120 g mount vesuvius cherry tomatoes

240 g Orogel Grilled Vegetable Trio in Sticks

extra virgin olive oil

salt

pepper

Parmesan cheese

4 fresh basil leaves



20



4



Easy



Pasta and Rice Courses

Method

- 1** Cut the cherry tomatoes in quarters and toss them in a non-stick pan with a little extra virgin olive oil, add Orogel Grilled Vegetable Trio in Sticks. 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 grilled vegetables adding a handful of parmesan cheese, a drizzle of oil and fresh basil leaves.

