





SPAGHETTI ESPRESSI

quick cooking

Spaghetti Expressi do not resemble usual pasta. Only with 2 minutes of boiling, they give immediately a light, very delicious meal, you can serve at the "very last minute". That's why it's very important to keep the 2 minute time, if you truly want to enjoy pasta!

Spaghetti with tomato sauce (4-5 servings)

500gr. Spaghetti Expressi

2-3 red tomatoes chopped in small pieces

2 cloves of garlic

1 clove of basil

1 teaspoon of sugar, salt, pepper

1 cup of oil (or butter, or margarine)

1 cup of ground Parmezana cheese

Place in a saucepan sufficient quantity of water with salt and allow to boil. Put in the Spaghetti Expressi and leave to boil for **2 minutes**. Then add cold water, drain and pour immediately half cup of oil, stirring gently so they will not stick.

Prepare the sauce as follows:

Put the oil with the tomato in a small saucepan at mid-heat. Allow to boil for 5 minutes, adding garlic, basil, sugar, salt-pepper and cup of water or broth (cube). Leave to boil approximately 15 minutes and serve the spaghetti hot with sauce and ground



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