

Spaghetti with dried tomatoes

Preparation time: 35 min. · Level of difficulty: very easy ·

Quantity

Ingredients for 2 people.

Ingredients

150 g Spaghettis
50 g Dried tomatoes
1 piece Onion
2 piece Garlic cloves
3 piece Bay leaves
Extra virgin olive oil
Fine salt flakes

Preparation

Heat the water for the spaghetti.

Peel and finely dice the onion. Heat a medium-sized frying pan and add 4-5 tbsp olive oil. Sauté the onion over a medium heat, peel the garlic cloves, crush them with the ball of your hand and add them to the onions together with the bay leaves.

Drain the dried tomatoes and soak them in a small bowl of lukewarm water for a few minutes. Keep this water.

When the onions are cooked, chop the tomatoes and add them. Sweat everything together for about 3-4 minutes, pour in the water from the soaked tomatoes, bring to the boil and reduce slightly.

Rinse the cooked spaghetti, drain and add to the pan, toss briefly, divide onto plates and season with the herb salt.

Bon profit!

