



Red orzo



with



LACTOSE / PALM OIL

DAIRY / GLUTEN / SOYA



Ingredients:

- 100 gr of orzo pasta
 - 1 small head of red onion, sliced
 - 1 carrot, sliced • 1 clove of garlic, crushed
 - 1 tsp of tomato puree
 - 100 ml of tomato passata
 - ½ tsp of salt • 1 tsp of sugar
 - ½ tsp of black pepper
 - 1 tsp of fresh basil • 2 tbsp of olive oil
- Top with: Parveggio shavings

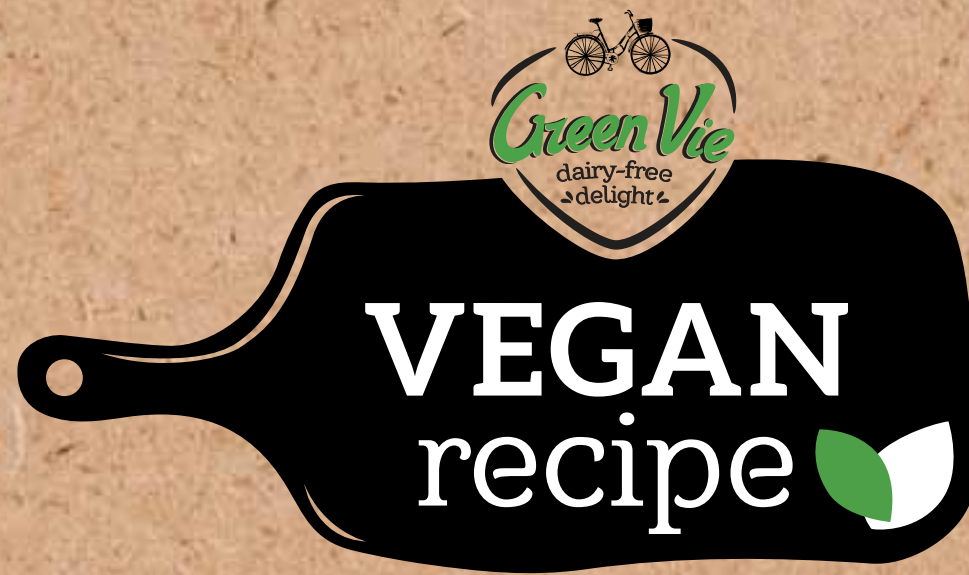


Instructions

Cook the pasta, following the instructions on the package.

Meanwhile, in a hot pan, add some olive oil and start by frying the onions, garlic and carrots.

After 2 minutes you can add in the tomato puree and the tomato passata.



Instructions

Season with salt, sugar, pepper and fresh basil.

Lower the heat and let it simmer for about 5 minutes.

When the orzo is ready, add in the tomato sauce and mix nicely for a minute.

Serve and top with Parveggio!

