



## Pasta Armando Rotini with baby tomatoes, cod and olive herb

Today I'd like to show you a primo piatto with distinctly Mediterranean flavour, enriched by the olive herb, a Mediterranean aromatic known for the strong aroma of olives released by its leaves.

It is very versatile in the kitchen and combines well with fish sauces....

### Ingredients (4 Servings)

#### Shopping List

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|---|---|
| <input type="checkbox"/> 320g of Pasta Armando Rotini | <input type="checkbox"/> Armando Tomato Puree                 |
| <input type="checkbox"/> 400 g of Cod fillets         | <input type="checkbox"/> 1 clove of Garlic                    |
| <input type="checkbox"/> sprigs of Olive herb         | <input type="checkbox"/> Sicilian sea salt with organic herbs |
| <input type="checkbox"/> Sweet chilli pepper          | <input type="checkbox"/> Extra virgin olive oil               |

### Preparation

To prepare Pasta Armando Rotini with cod and olive herb, begin by washing and preparing the vegetables and carefully washing and drying the olive herb.

Lightly sauté a clove of garlic in a pan with 5 spoons of extra virgin olive oil. As soon as the garlic starts to turn golden, add Armando Tomato Puree and some datterini cut in pieces, sauté and mix for around 3 minutes. Then add some of the olive herb cut with scissors and then cook on a low heat for another 2 minutes.

At this point add a fillet of cod chopped into cubes together with a pinch of sweet chilli pepper and flavour with some Sicilian salt flavoured with Mediterranean herbs.

Turn off the heat and add some chopped olive herb, mix and leave to rest for 15 minutes.

Cook the Rotini in abundant salted water, drain the pasta *al dente* and mix with the sauce.

Decorate with sprigs of olive herb.