

# Linguine with octopus sauce

**Preparation time:** 60 min

**Difficulty:** Medium

## Ingredients

- Black pepper: to taste
- Carrots: 40 g
- Celery: 40 g
- Cooked octopus: 200 g
- EVO oil: to taste
- Garlic: 1 clove
- Linguine pasta: 320 g
- Parsley: to taste
- Red onion: 40 g
- Salt: to taste
- Thyme: to taste
- White wine: 0,4 l



## Preparation

1. Finely chop the celery, carrots, onion and garlic; sauté with some evo oil and a pinch of salt.
2. Chop up the octopus and add it to the pan with a few leaves of fresh thyme and some black pepper.
3. Simmer the ingredients, then add some white wine, reduce and add the ***Finely Chopped Tomatoes***.
4. Cook for 30/40 minutes.
5. In the meantime, place the linguine pasta in salted water and cook for  $\frac{3}{4}$  of the recommended time.
6. Finish cooking them in a pan with some cooking water; place on dish and garnish with some finely chopped parsley and a few whole slices of octopus.

**For this recipe we used:**

Finely Chopped  
tomatoes 320 gr

