

# SPAGHETTI IN TOMATO JUICE WITH EXTRA-VIRGIN OLIVE OIL

**Preparation time:** 18 min

**Difficulty:** Medium

## Ingredients

- Aromatic herbs: to taste
- Extra-virgin olive oil:
- Spaghetti: 400 gr
- Water: 300 cl



## Preparation

Pour **Pomì Tomato Juice**, water, extra-virgin olive oil, salt and pepper to taste in a large pan and bring to a boil.

Add the spaghetti and fully cook until done and a perfect tomato cream is obtained.

Serve with raw extra-virgin olive oil and aromatic herbs.

## For this recipe we used:

Strained Tomatoes  
750 ml

