

+tomate



Recipe: Conches with +Tomate ©

Ingredients

½ a kilo of boiled pasta
30g of powder +Tomate tomato
300ml of water
200g of chorizo
Virgin olive oil
Salt
Grated cheese

Utensiles: Saucepan, pan, measuring pan, soup spoon, table, knife, fire.

Directions: Boil water in a pan, add the powder tomato, stir with a rod until dissolved for a minute and set aside.

In a saucepan, pour oil, and when it's hot add the chopped chorizo to fry it.

A minute later, add the tomato and keep frying until the tomato changes its colour.

Add the pasta, sauté and set aside.

Serving: Add the conches and sprinkle grated cheese.