

“Pasta with the fish in the sea” “Pasta cu i pisci a mare”

One day my father in law came back home and announced: “I couldn’t find any good fish for soup” and my mother in law answered: “don’t worry, I’ll make pasta cu i pisci a mare”! At first I thought that she was kidding, but then she explained: “Today I want to do pasta with a soup, if we have the fish we’ll do it with the fish, if not, we’ll do it without the fish, but the same way”! So the fish remained in the sea, and we had pasta with the soup.

Cooking time:

Preparation 10 minutes

Cooking 20 minutes

Calories 350 per serving

Difficulty: very easy **Serves:** 4

Ingredients:

4 tablespoons Nonna Angelina’s
Extra Virgin Olive Oil (EVOO)
2 cloves small garlic chopped
4 medium size tomatoes or 10 cherry
tomatoes peeled and chopped
1 tablespoon capers (under salt)
6 cups water
1 cup white wine
1 tablespoon chopped parsley
Nonna Angelina’s Organic Sea Salt
7 oz. any small pasta for soup
Hot pepper



Directions:

Sauté the chopped garlic in a pan with 2 tablespoons of Nonna Angelina’s EVOO for a few minutes, remember the garlic has to be golden but not burned. Add the chopped tomatoes and the white wine and let the wine evaporate for a few minutes over high flame.

Rinse the capers and add to the soup with the hot pepper and the sea salt, lower the flame and let it simmer for 5 minutes. Add the water and bring to a boil. Throw the pasta and stir, bring again to a boil and let it cook until the pasta is “al dente”. When the pasta is almost done, add the chopped parsley. When ready to serve pour over the remaining 2 tablespoons of EVOO.

Buon appetito!

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