



## **PEZZULLO MIXED PASTA WITH POTATOES AND SQUIDS**

### **Ingredients: 4 serves**

**300 g Pezzullo Mixed Pasta**  
**250 g clean potatoes**  
**1 white onion**  
**1 celery coast**  
**250 g clean squids**  
**Vegetable broth**  
**Salt and Pepper, to taste**  
**Extra virgin olive oil, to taste**

### **To garnish:**

**Celery sprouts**  
**Thyme sprouts**  
**Basil powder**

### **Preparation**

**Peel and cut the potatoes into little cubes. Chop celery and onion in thin slices.**

**Heat the extra virgin olive oil in a sauté pot over medium-high heat until almost smoking. Add the onion and the celery. Sauté for 2 minutes. Reduce the heat to medium and add the potatoes.**

**Cover with the vegetable broth.**

**In a skillet sauté the squids with extra virgin olive oil, salt and pepper.**

**Cook Pezzullo mixed pasta in the vegetable broth together with the potatoes.**

**Cook, stirring occasionally until the pasta becomes al dente and the broth becomes a cream.**

**When it's ready season with extra virgin olive oil. To serve put the pasta in a cookie cutter.**

**Place on the top the squids, sprinkle the basil powder around the circumference.**

**Garnish with celery and thyme sprouts.**

