

Pasta Armando Rotini with baby tomatoes, cod and olive herb

Today I'd like to show you a primo piatto with distinctly Mediterranean flavour, enriched by the olive herb, a Mediterranean aromatic known for the strong aroma of olives released by its leaves.

It is very versatile in the kitchen and combines well with fish sauces....

Ingredients (4 Servings)

Shopping List

- [ ] **320g** of Pasta Armando Rotini
- [ ] **400 g** of Cod fillets
- [ ] sprigs of Olive herb
- [ ] Sweet chilli pepper
- [ ] Armando Tomato Puree
- [ ] **1** clove of Garlic
- [ ] Sicilian sea salt with organic herbs
- [ ] Extra virgin olive oil

Preparation

To prepare Pasta Armando Rotini with cod and olive herb, begin by washing and preparing the vegetables and carefully washing and drying the olive herb.

Lightly sautⓃ a clove of garlic in a pan with 5 spoons of extra virgin olive oil. As soon as the garlic starts to turn golden, add Armando Tomato Puree and some datterini cut in pieces, sautⓃ and mix for around 3 minutes. Then add some of the olive herb cut with scissors and then cook on a low heat for another 2 minutes.

At this point add a fillet of cod chopped into cubes together with a pinch of sweet chilli pepper and flavour with some Sicilian salt flavoured with Mediterranean herbs.

Turn off the heat and add some chopped olive herb, mix and leave to rest for 15 minutes.

Cook the Rotini in abundant salted water, drain the pasta *al dente* and mix with the sauce.

Decorate with sprigs of olive herb.