



Spaghetti Frutti di Mare



Ingredients

8,8oz spaghetti
14oz seafood
½ onion
4 cloves of garlic
1 pack of strained tomatoes
1 tbsp tomato paste
harissa
basil
salt
pepper
olive oil

Cook the spaghetti in boiling salted water.

Meanwhile, heat the olive oil in a large pan and add the chopped onion, garlic, harissa, and tomato paste. Add the strained tomatoes and let everything simmer over a low heat. Then add salt, pepper, paprika powder, turmeric, and cumin. Finally, add the seafood and basil and season with cumin.

When the pasta is ready, drain it immediately and mix it with the sauce in the pan.

Tip: Tastes even better with fresh seafood, of course, if available.



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