

# CHEF'S RECIPES - GIANNI TOTA

## SIGI 8 LINED PENNE

### SWORDFISH RAGU, SMALL TOMATOES, ORANGES AND PARSLEY



#### DIRECTIONS

Cut the swordfish into cubes, add some extra virgin olive oil and toss them.

Let them brown for 2 minutes at high heat. Add the Pachino tomatoes cut into two and a small branch of lemon thyme; let everything cook for 5 minutes.

Meanwhile, cook SIGI 8 Lined Penne for 8 minutes and 1 minute before draining the pasta, squeeze the orange in the sauce.

Only at the end, add some salt and the minced raw parsley to taste it better (consider that the swordfish is already salted).

#### INGREDIENTS

for 4 people

- 280g SIGI 8 Lined Penne
- 200g Pachino tomatoes
- 200g swordfish
- 1 small branch lemon thyme
- 1 orange
- 10g Trapani salt
- minced raw parsley
- 1 spoon of extra virgin olive oil

LEVEL 1/5

TIME 15 minutes

