

Pasta alla Chitarra

INGREDIENTS

(Serve 4)

400 g pasta alla chitarra (fresh or homemade)
2 tomatoes tin or 400gr passata
2 cloves garlic, finely chopped
4 tbsp extra virgin olive oil
Salt, to taste
Freshly ground black pepper, to taste
Red wine
Fresh basil leaves (optional, for garnish)
Grated Parmigiano Reggiano, to serve
[Multicultivar Harmonia EVOO, Frantoio Converso](#)
[Egg Spaghetti alla Chitarra, Sapori di Casa](#)



Wine pairing suggestions



Montepulciano d'Abruzzo Colline Teramane "Le Murate", Nicodemi

Description

Pasta alla Chitarra is a traditional recipe from Abruzzo, the hometown of Andrea, our founder. It's a classic Sunday family meal, when everyone gathers around the table. There are many versions of this dish - this is the one Andrea grew up with.

Preparation

Heat the olive oil in a large skillet over medium heat. Add the chopped garlic and sauté until golden, about 3-4 minutes. Add the tomatoes (you can blend them if you prefer) or passata - if using passata, add a little water to thin it slightly. Add a splash of red wine and let it evaporate. Season with salt and pepper, then let the sauce simmer gently for about 30 minutes, stirring occasionally.

Bring a large pot of salted water to a boil. Cook the pasta alla chitarra until al dente (follow the instructions on the package if using store-bought pasta). Drain the pasta and add it directly to the sauce, tossing gently to coat.

Divide the pasta among four plates. Garnish with fresh basil leaves, a generous sprinkle of grated cheese, and a drizzle of extra virgin olive oil if desired.

Optional variation:

For a spicy twist, add a few chili flakes to the sauce for some heat.