

Fusilli pasta with dried tomatoes and ...



Serves 🍴 🍴 🍴 🍴

Ingredients

320 gr of fusilli pasta
80 gr of dried tomatoes
20-30 gr of pine nuts
a nice bunch of parsley
3 anchovy fillets in oil
60 gr of buffalo's mozzarella
extra virgin olive oil
vinegar
salt

Method

Soak the tomatoes for 20 minutes with water and 3 tablespoons of vinegar. Meanwhile chop the parsley, pine nuts, anchovies. Dice the mozzarella. Rinse and squeeze the tomatoes and cut them into strips in the width. Put all ingredients in a bowl, except the mozzarella and add a few tablespoons of oil. Cook the pasta in boiling salted water, drain it and, into the bowl, mix all ingredients, then add the mozzarella and serve.