



Spaghetti with full tomato sauce and pure gold cheese



Ingredients

- 1 Henri Willig Pure Gold by Wiebe Willig
- 300 grams of Spaghetti
- 500 gram Passata
- 2 cloves of garlic
- 2 onions
- 2 peppers
- 1 tablespoon of sundried tomatoes
- 1 tablespoon of olives
- 1 red pepper
- Olive oil as needed

Preparation spaghetti with tomato sauce and cheese

A tasty and super easy spaghetti is waiting for you! This rich and delicious pasta brings Italian flavours straight to your plate. With a mix of onion, peppers, garlic and sun-dried tomatoes in a tomato sauce, this meal is a flavour explosion you will love. Whether you want to put a quick meal on the table or prepare a savoury favourite, this spaghetti recipe is a winner. And to top it all off, grate a generous portion of Pure Gold by Wiebe Willig cheese on top. Buon appetito!

Preparation

- 1: Cut the onion and pepper into pieces
- 2: Heat the (frying) pan with olive oil
- 3: Fry the onions and peppers until they colour slightly
- 4: Meanwhile, finely chop and add the garlic, sun-dried tomatoes and red pepper. You can add the red pepper with or without the seeds, without it is less spicy
- 5: Now fry this together for about 5 minutes over medium-high heat
- 6: Then add the passata, leave to simmer, stirring in between.
- 7: Cook the spaghetti according to instructions on the packet, here we used fresh spaghetti that had to cook for 4 minutes. Once the spaghetti is done, so is the sauce.
- 8: Serve the spaghetti and sauce together and grate a nice portion of Pure Gold by Wiebe Willig on top.

Ready to make spaghetti with tomato sauce and cheese?

With fresh spaghetti cooking in just 4 minutes, this pasta is quick and easy to make. Once the spaghetti is ready, so is the sauce. Serve this delicious meal and let the smooth, full flavour of Pure Gold cheese indulge your senses. Enjoy your meal!