



LA PASTA AL POMODORO

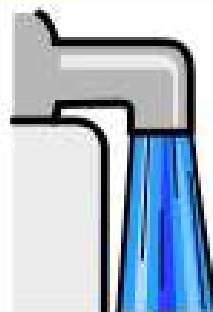




INGREDIENTI



PASTA



ACQUA



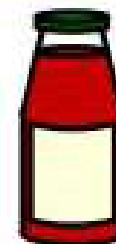
SALE FINO E
GROSSO



OLIO



CIPOLLA



PASSATA DI
POMODORO



UTENSILI



PENTOLA



PADELLA



MESTOLO



FORNELLO



SCOLAPASTA



PIATTO



SCEGLI TU IL TIPO DI PASTA



PENNE



SPAGHETTI



FUSILLI



FARFALLE



PIPE



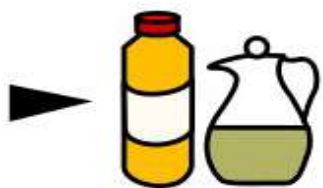
RIGATONI



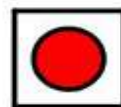
PROCEDIMENTO IL SUGO AL POMODORO



METTI



L'OLIO



NELLA



PADELLA



E



ACCENDI



IL



FORNELLO



	▶		
AGGIUNGI	LA	CIPOLLA	TAGLIATA

+	▶		
E	IL	SALE	FINO



METTI



LA



PASSATA DI POMODORO



E



FAI CUOCERE



A



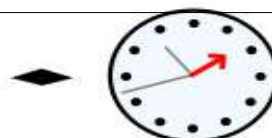
FUOCO



BASSO



PER



UN'ORA



CIRCA



IL

SUGO AL POMODORO

è

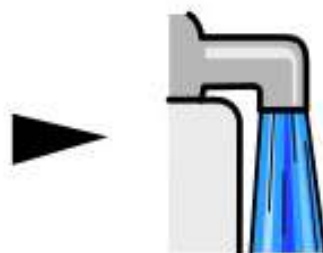
PRONTO



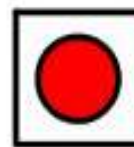
PROCEDIMENTO PER LA PASTA



METTI



L'ACQUA



NELLA



PENTOLA



METTI



LA



PENTOLA



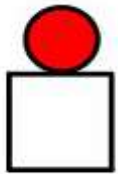
CON



IL



COPERCHIO



SUL



FORNELLO



E



ACCENDI



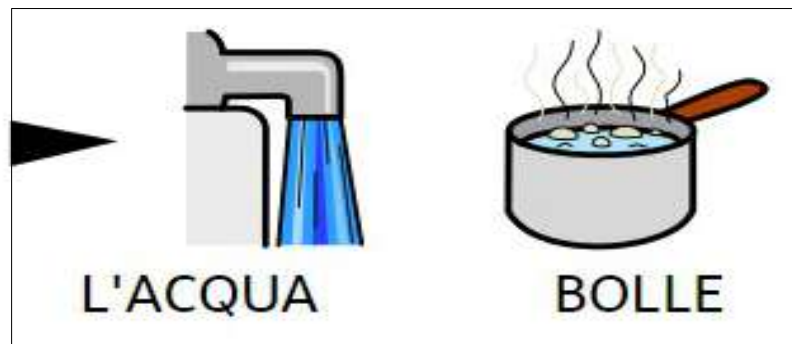
IL



FORNELLO

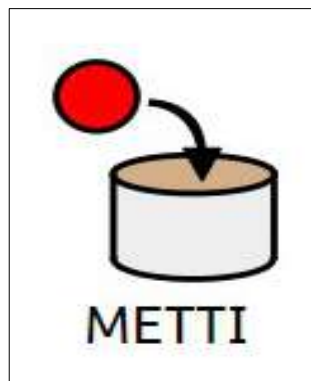


QUANDO



L'ACQUA

BOLLE



METTI



IL



SALE GROSSO



POI



METTI



LA



PASTA



CHE



PREFERISCI





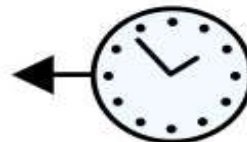
QUANDO



LA



PASTA



è



COTTA



SCOLA



LA



PASTA



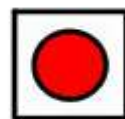
METTI



LA



PASTA



NELLA



PADELLA



CON



IL



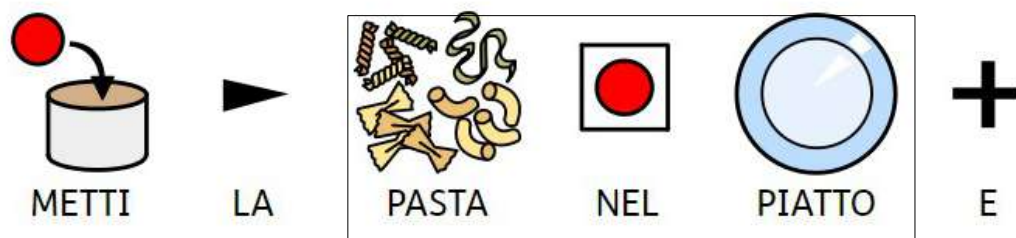
SUGO AL POMODORO



E



MESCOLA

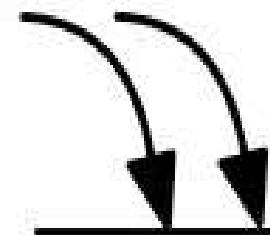




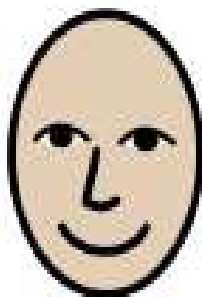
FINE



BASTA



ANCORA



MI PIACE



CUCINIAMO



**NON MI
PIACE**