



SARDINES PASTA

INGREDIENTS

1 can Ayam Brand Sardines in Tomato Sauce 155g
200g spaghetti
1 onion, diced
2 cloves finely chopped garlic
10g coriander, chopped
1 tbsp tomato sauce
50g grated cheese



PREPARATION

Peel and dice the onion. Then chop the garlic and the coriander.

BOILING

We boil the water and once the water is boiling, put in some salt in the water and add in the spaghetti. Stir it occasionally until the pasta is cooked according to packet cooking instructions.
(you can add one or two minutes if you like the pasta softer)

FRYING

While the pasta are cooking, start to sauté the onions. Then add in the garlic.
Add and stir in the sardines and the tomato sauce. Let it simmer for around 2 minutes.

PRESENTATION

Put some pasta on the plate and pour the sauce onto the pasta.
Then sprinkle with grated parmesan cheese and chopped coriander