



PEELED TOMATOES

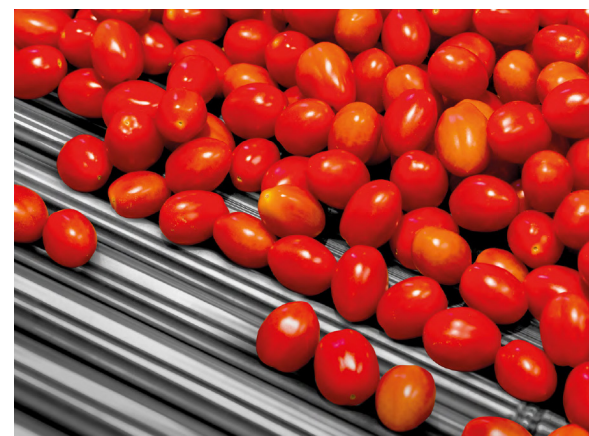


About Company

Founded in 1966, La Sicilia Peeled Tomatoes Company is built on an area of 36,000 square meters and it has a processing capacity of 700,000 tons of tomatoes.

Only genuine products, made according to local traditions and passion for the taste of good food. Thanks to selection of raw materials made since the arrival of the fresh tomato in the plant, thanks to modern technology and to carefully selection made by its skilled workers, thanks to the rigid Quality Control System realized by its technicians, the company can provide high quality and guarantee the necessary food safety to the final consumer.

The production process, the strict quality controls and the careful selection of raw materials allow the company to boast the **BRC, IFS, UNI EN ISO 9001, Kosher** certificates.



La Sicilia Whole Peeled Tomatoes in Tomato Juice



2.55kg



6pcs



36 months

Bar code

8002920103269

Keep in a cool and dry place.

A simple product which can be used to create multiple recipes, it is suitable for baking and longtime cooking; it can be flavored at your will. The peeled tomatoes can be used directly or smashed into pieces or sauce.

The product is perfectly suitable for the food service channel.



Spaghetti alla Bolognese

Ingredients (2 portions) :

Spaghetti 200g, Pork Minced Meat 100g, La Sicilia Peeled tomatoes 100g, Carrot (finely chopped), Celery (finely chopped), Onion (finely minced), Olive Oil 30g, Salt 10g, Ground Pepper, Fresh Basil Leaves, Grated Cheese

Steps:

1. Set a large pot of water to boil over high heat for the pasta;
2. In a saucepan over medium heat, sauté the onion, carrot and celery in olive oil, and when the mixture is fragrant and just barely golden, 2-3 minutes;
3. Add the minced meat and once it is cooked add the peeled tomatoes and lower the heat to low; Simmer, covered;
4. In the meantime, cook the pasta in salted boiling water;
5. When the pasta is al dente, drain it and return it to the pot;
6. Check the seasoning of the sauce, stir the remaining oil into it together with the basil, pour it over the pasta, toss to cover evenly, and top the pasta with grated Cheese.



Chicken in Tomato Sauce

Ingredients (4 portions) :

4 Chicken Breasts, La Sicilia Peeled Tomatoes 150g, 1 Carrot (cut in small pieces), 1 Clove of Garlic, Half Onion (finely chopped), Rosemary, Oregano, Olive Oil, Salt, White Wine

Steps:

1. In a saucepan over medium heat, sauté the onion and the carrot in olive oil for 3 minutes;
2. Add the chicken breasts and continue stir for some minutes, then bathe with the wine;
3. Meanwhile smash the Peeled Tomatoes and add them to the meat, together with rosemary, garlic, salt and oregano;
4. Continue cooking until the meat is tender.

Final Look

la sicilia
live healthy, live Italian

