



www.squisito-deli.co.uk

Spaghetti con la Nduja

Native to Calabria 'nduja (pronounced *nnn-doo-jah*) is a hot and spicy spreadable sausage halfway between a fresh sausage and salami which has been heavily smoked. Consider it as a hot and meaty Calabrian version of Bovril which can be used with seafood, poultry and vegetables. Even a little bit can be kept in olive oil and used to spice up everything from spaghetti with clams to chicken cacciatore. Nduja is often cooked with spaghetti and will ignite your mouth and set your tastebuds tingling.

2 red onions
extra virgin olive oil
1 tablespoon of Squisito nduja
250g fresh tomatoes
450g. spaghetti
basil leaves
Trapani sea salt

Finely chop a red onion and cook it in large extra virgin olive oil. At this point add a tablespoon of Squisito nduja (depending on how spicy you want it) and 250 grams of fresh tomatoes quartered (or 250 grams of chopped Italian tomatoes), then cook 10 minutes over low heat whilst cooking your pasta until al dente. Add a few leaves of basil and a pinch of Trapani sea salt to finish, plate up and serve.

Serves 2.

Buy ingredients @ www.squisito-deli.co.uk