



Dumpling in tomato sauce, thyme and olive

Ingredients

1 can of peeled tomatoes Cirio 500 g of potato dumplings 50 g of Taleggio Cheese 1/2 carrot 1/2 white onion basil thyme celery extra virgin olive oil salt pepper

Preparation

1. Cut the vegetables into little cubes
2. Put in a pan with olive oil and thyme
3. Add the peeled Cirio and cover the pot
4. Blend the mixture and add basil and oil (raw)
5. Cook the c potato dumplings in salted water
6. Once ready, drain and place in a pot with the addition of tomato sauce, thyme and cheese Taleggio

