



**Miele**

# Spaghetti marinara with tomato salad and pangrattato

By Miele

**15 minutes**

Preparation Time

**25 minutes**

Cooking Time

**4 serves**

Serves

## INGREDIENTS

### Spaghetti

375 g thin spaghetti  
60 ml (¼ cup) olive oil  
2 garlic cloves, finely chopped  
400 g seafood (we used calamari, firm white fish, prawns and scallops)  
1 pinch dry chilli flakes  
¼ cup roughly chopped parsley leaves  
Salt flakes and pepper, to taste

### Pangrattato

2 tbsp (40 ml) olive oil  
60 g (¾ cup) panko breadcrumbs  
1 tbsp finely chopped parsley leaves  
1 small garlic clove, crushed  
2 tbsp finely grated parmesan, optional  
Salt flakes and pepper, to taste

### Tomato and basil salad

400 g ripe tomatoes, sliced  
Pinch white sugar  
Salt flakes and pepper, to taste  
1 tbsp (20 ml) aged balsamic vinegar  
1 ½ tbsp (30 ml) extra virgin olive oil  
½ cup basil leaves

## METHOD

### Spaghetti

1. Place a large saucepan of salted water on the cooktop. Bring to the boil using the Boost function; add the pasta to the water. Reduce the heat to high, induction setting 8, and cook the pasta, stirring occasionally, until al dente. Drain and reserve 1 cup of the cooking water.
2. Meanwhile, heat a large frying pan on medium heat, induction setting 6. Add the olive oil and garlic, cook for 1 minute, or until the garlic browns lightly.
3. Add the seafood and chilli flakes. Increase the heat to high, induction setting 8 and fry until the seafood is almost cooked.
4. Loosen the pasta with half of the reserved pasta water and add into the pan with the seafood; toss to combine.
5. Add the parsley and any extra reserved pasta water to loosen the dish, if required. Season to taste.

### Pangrattato

1. Heat the oil in a frying pan on medium-high heat, induction setting 7. Add the breadcrumbs and cook, stirring, for 4 minutes, or until golden brown.
2. Cool slightly then stir through the parsley, garlic and parmesan, if using. Season to taste.

### **Tomato and basil salad**

1. Combine the tomatoes with the sugar, salt and pepper. Set aside for 5 minutes then drain off excess water.
2. Combine the drained tomatoes, balsamic vinegar and olive oil in a large bowl. Gently toss the basil leaves through the salad just before serving.

### **To serve**

1. Divide the pasta and seafood between warm serving plates, top with pangrattato and serve with the tomato salad.

### **Alternative appliance method**

#### **Steam oven**

- The seafood can be steamed at 85°C for 10 minutes before combining with the pasta.

### **Hints and tips**

- Some pasta can be cooked in the steam oven; however, we find that thin long pasta is best cooked in a saucepan on a cooktop.
- Make your own seafood mix by reserving any excess seafood in the freezer. Make this dish when you have enough seafood.

