



Scungilli Ala Marinara

- 1 29oz can **LaMonica Scungilli** (drained & rinsed)
- ½ tsp Salt
- ½ tsp Basil & Oregano
- 3 tbs Olive Oil
- ½ tsp Crushed Anise seed
- 3 cloves garlic, crushed
- 2 bay leaves, finely crushed
- 1 onion, minced
- ½ tsp Italian Hot pepper
- 1 celery stalk, minced
- 1 28oz can tomatoes
- 3 tbs Tomato sauce

Combine oil, garlic, onion and celery – brown lightly. Add Scungilli, tomatoes, tomato sauce, salt and spices until heated through. Serve over Fettuccine or other pasta

Preparation Time: 20 minutes

Serves: 4