

VENICE

SPAGHETTI WITH SQUID

Ingredients (for 4 people)

- Whole wheat spaghetti
- 400 g squid rings
- 240 g mushrooms
- 80 g onions, minced
- 4 slices of bacon
- 8 cloves of garlic
- Basil
- Salt, pepper
- Olive oil
- Parmesan
- Ground garlic

Preparation:

Bring the water to a boil for the pasta. Mince the mushrooms and the onion. Rinse the squid rings.

Place the spaghetti in the boiling water. Heat a tablespoon of olive oil in a skillet, and add the onions, the mushrooms and the squid, and sprinkle with basil, salt, pepper, ground garlic and two cloves of crushed garlic.

Simmer until all these ingredients are cooked and slightly browned and until the mushrooms have released their water. In a skillet, fry the sliced bacon.

When the spaghetti is cooked, add it to the mixture and sauté for about 5 min.

Before serving, add the bacon and sprinkle with Parmesan.

