



RECIPE

NONNA CANNABIS



THE BEST RECIPES WITH CANNABIS

Bucatini pasta with Napolitana with seafood and cannabis

Hello, I am Nonna Cannabis "The Italian granny who cooks with herbs".

Today I'm going to teach you how to prepare a delicious Bucatini pasta with a little seafood and cannabis.

Ingredients:

- 500 g of bucatini pasta or spaghetti
- 150 g of shrimp
- 200 g of small squid
- 500 g of clams with shell
- 700 g of mussels with shell
- 100 grams of marijuana butter
- 1 clove garlic
- 2 tablespoons of tomato sauce
- 1 glass of dry white wine
- Parsley, 4 leaves of cannabis, salt, pepper to taste

Preparation:

Clean and cut the calamari into small pieces, sauté the garlic in the cannabis butter and when it acquires color, add the squid. Let it cook for 2 or 3 minutes, add the white wine and, when it evaporates, add the two tablespoons of tomato sauce together with a little water. Lower to low fire and let cook for about 25 minutes.

Meanwhile, in a saucepan, make clams and mussels open, in another casserole start to heat the water for the pasta.

When the clams and mussels are open, remove them from the shell and join them to the shrimp and squid in cooking, add a little crushed parsley with the garlic and the cannabis leaves and some of the water that the clams have left and the mussels. Add pepper to taste and let cook covered for 10 more minutes. Meanwhile cook the bucatini pasta (or spaghetti) to the tooth and with little salt.

Drain the bucatini pasta (or spaghetti), add the seafood, mix well and serve hot.

The recipe is for 4 people.

This has been all for this week, and do not forget:

Pharmamedic and Nonna Cannabis are here to give you a healthier life!

NOTE: If you are starting to consume this type of recipes, we recommend using small doses of herbs to prevent future adverse reactions in the body.