

NONNA CANNABIS

Pomodoro sauce with cannabis

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

Today I'm going to teach you how to prepare the exquisite Podomoro sauce, only this time, we will add a bit of cannabis.

Ingredients:

- ½ kg of tomatoes
- 2 cloves of garlic
- 2 tbsp of cannabis oil
- 4 leaves of cannabis, basil, salt and pepper to taste.

Preparation:

Heat the oil in a pan, sauté the garlic and add the tomatoes, diced into small cubes and let them cook for about 15 minutes over medium heat, resulting in a kind of cream. Subsequently, we liquefy it to avoid the lumps and to leave a smooth and homogeneous cream. Finally, we put it back in the pan and add the salt, pepper, chopped cannabis leaves and basil for about 5 minutes. Ready to serve.

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.