

# Trippa alla Romana

Yield: 6 min  
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-red-tripe-recipe>

## Ingredients:

- 2 1/4 pounds tripe sliced into strips, cleaned well and pre-cooked
- 5 3/8 cups chopped tomatoes in tomato sauce
- 3 tablespoons tomato paste
- 1/2 cup dry white wine
- 1 teaspoon dried oregano
- 1 teaspoon basil rubbed
- 1 red onion thinly sliced
- 6 cloves garlic minced
- salt
- ground black pepper freshly
- pecorino romano grated
- parmigiano reggiano grated
- olive oil

## Nutrition:

1. Calories: 100 calories
2. Carbohydrate: 10 grams
3. Cholesterol: 5 milligrams
4. Fat: 4 grams
5. Fiber: 2 grams
6. Protein: 3 grams
7. SaturatedFat: 1 grams
8. Sodium: 240 milligrams
9. Sugar: 6 grams

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