

Pasta Angry Pasta Arrabbiata

Serves 4

Ingredients

Penne Rigate 320 g or short pasta

Peeled tomatoes 380g

Garlic 1 clove

Small dried chili peppers 3

Parsley to taste

Extra virgin olive oil to taste

Method

Drain the peeled tomatoes, transfer to a bowl and mash with a fork. Put the water on to boil.

Meanwhile, pour a little oil into a saucepan, add the peeled garlic clove and the crumbled chilli, and fry gently for a few minutes. Add tomatoes. Stir and season, then cover and cook for about 12 mins.

Cook the pasta al dente.

Remove the garlic, Drain the pasta and add to sauce, add some of the cooking water if necessary. Chuck in some parsley, mix and serve while hot.

