

# Pasta Arrabbiata

Serves 4

Angry Pasta

## Ingredients

Penne Rigate 320 g or any short pasta

Tinned Peeled tomatoes 380g

Garlic 1 clove

Small dried chili peppers 3

Parsley to taste

Extra virgin olive oil to taste

Salt 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. Fry gently for a few minutes. Add tomatoes. Stir and season, then cover and cook on low heat for about 12 mins. Which is roughly the time it takes to....

Cook the pasta al dente.

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

