



## **PENNE** **ALL'ARRABBIATA**

Prep 5 min

Cook 11 min

Serves 4 people

### **INGREDIENTS**

- 400g Penne Pasta
- 1 tbsp Extra Virgin Olive Oil
- 2 Fresh Garlic Cloves
- 1 tsp Dried Parsley
- 1 tsp Dried Oregano
- Handful of Fresh Basil
- 1 Chilli Pepper
- 1 tsp Chilli Flakes
- 400g (Can of) Chopped Tomatoes
- 1 tbsp Tomato Puree
- Pinch of Salt and Pepper

### **METHOD**

Begin by bringing a large pan of salted water to the boil and add your penne pasta. Start preparing your sauce by heating olive oil in a pan over medium-heat until hot. Crush the garlic with the flat side of a knife and thinly slice the cloves. Add this to the hot oil with the dried herbs and thinly sliced fresh chilli. Reduce the heat and cook for a minute or so until they soften and then stir in the tomato puree allowing the fantastic flavours to infuse.

Pour in the chopped tomatoes, sprinkle in the chilli flakes, and cook over a low heat for a further

few minutes. Tear the basil leaves with your hands and add these to the sauce. Season with the salt and pepper and continue to cook on a medium to low heat. Add a tablespoon of the pasta water to the sauce and stir through.

At this point your pasta should be ready. Do not drain your pasta but instead carefully spoon your penne into the Arrabbiata sauce. If you find your sauce has become dry add an extra tablespoon of the pasta water. Stir well then serve topped with grated vegan parmesan or pecorino cheese and a basil leaf for garnish.