Penne all‘arrabbiata

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Easy 2 Servings 30 min.



At first, it tastes incredibly fruity – followed by a hot taste that stays in your mouth. You will love this sauce, especially when served with fresh pasta. A delicious meal that takes just a few minutes to make.

Ingredients

400 g fresh penne

2 garlic cloves, chopped

1 small chilli pepper, cut into thin rings

2 cans ORO di Parma chopped tomatoes, spicy

2 tbsp. ORO di Parma tomato paste, spicy

1/4 bunch flat leaf parsley, chopped

1 handful basil, chopped

50 g parmesan, flaked

Olive oil “extra vergine”, salt and pepper from the mill

Used products:



Step 1: The preparation

Cook the pasta for your penne all'arrabbiata in salted water according to package directions, and drain it when it reaches the desired bite size. Next, heat olive oil in a frying pan and sauté garlic and chili. Add the chunky hot tomatoes and stir in hot tomato paste. Now add parsley, salt and pepper to taste.

Step 2: The final

The rest is very easy and quickly done: stir the penne into the arrabiata sauce, finish with parsley and parmesan and serve. Magnifico!

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