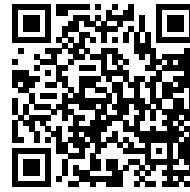


Easy Pasta Arrabbiata



Scan Code To Watch
Video!



Recipe by: Laura Vitale

Serves 2-4

Prep Time: 5 minutes

Cook Time: 20 minutes

Ingredients

- ___ 3 Tbsp of Extra Virgin Olive Oil
- ___ 14.5 oz Can of Cherry or Plum Tomatoes
(crushed by hand if whole tomatoes)
- ___ 2 Cloves of Garlic, smashed and peeled but
left whole
- ___ Pinch of Hot Pepper Flakes or Italian Dried
Chili
- ___ Fresh Basil
- ___ Salt, to taste
- ___ 8oz of Penne Rigate, cooked till very al
dente
- ___ Pecorino or Parm to serve

1) Fill a large pot with water, add a generous pinch of salt and bring to a boil.

2) Heat the olive oil in a large skillet over medium heat, add the whole garlic cloves and hot pepper flakes and cook until the garlic is lightly golden and fragrant, pour in the tomatoes along with about 1/2 cup of water (swished around in the empty can), season with salt and add a few basil leaves and simmer the sauce for 15 to 20 minutes.



3) About halfway through the sauces cooking time, bring a large pot of generously salted water to a boil and cook the penne until very al dente, reserve about 1/4 cup of the pasta water before draining.

4) Add the drained pasta to the sauce along with a splash of the reserved pasta water. Toss over medium heat for 1 to 2 minutes until the pasta is perfectly coated and finishes cooking in the sauce. Serve immediately with freshly grated pecorino or parm and a few fresh basil leaves.