

## Penne al'arrabiata

★★★★☆ 4.4 | 74 ratings



A spicy pasta al'arrabiata - or spicy tomato sauce to you and me - an easy storecupboard pasta dish for a weeknight supper.

### Prepare

Less than 30 mins

### Cook

10 to 30 mins

### Serve

Makes 4

### Dietary

Nut-free |

Pregnancy-friendly |

Vegetarian

## Ingredients

6 tbsp extra virgin olive oil

2 red chillies, finely sliced

2 garlic cloves, chopped

handful basil leaves

600g/1lb 5oz tinned chopped tomatoes

salt, to taste

400g/14oz penne pasta

parmesan shavings (or similar vegetarian hard cheese), to serve

## Method

1. Heat the olive oil in a frying pan. Add the chilli and garlic to the pan. After about a minute, add the basil leaves and gently wilt them in the flavoured oil.
2. Remove the garlic, basil and chilli from the pan and set aside. Add the chopped tomatoes to the frying pan.
3. Put the garlic, basil and chilli back in the pan with the tomatoes. Simmer for at least 10 minutes, until the sauce has thickened a little. Add salt to taste.
4. Meanwhile, cook the pasta according to the packet instructions in large saucepan of boiling, salted water until al dente.
5. Drain the pasta and the tomato sauce to it. Serve with shavings of parmesan.