Pomì
O Così. O Pomì.

Penne all’arrabbiata



Preparation time: 20 min
Difficulty: Easy

Ingredients

- EVO oil: to taste
- Fresh chilli pepper: to taste
- Garlic: 1 clove
- Parsley: to taste
- Penne rigate: 180 gr
- Salt: to taste

Preparation

1. Heat a pan and brown a garlic clove in some extra virgin olive, with the fresh, finely chopped chilli pepper.
2. Add the ***tomato*** and salt; cook for 10 minutes.
3. In the meantime bring some water to the boil, add salt and then the penne.
4. Add the pasta to the sauce in the pan after 3/4 of cooking time, along with a ladle of water and finish cooking.
5. Stir in some extra virgin olive oil and fresh finely chopped parsley.

For this recipe we used:

Finely Chopped tomatoes 240 g

