

## Penne all'arrabbiata



**Time:** 20 min.

**Difficulty:** Easy

### Ingredients (2 people)

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- Puree de tomates 350g 240 g
- EVO oil to taste
- Fresh chilli pepper to taste
- Garlic 1 clove
- Parsley to taste
- Penne rigate 180 gr
- Salt to taste

### For this recipe we used:



## 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.