



# Penne Arrabbiata

🕒 TOTAL TIME: 20 mins

☁ LEVEL: Easy

🍴 YIELD: 4 servings

This fresh and authentic Italian dish is made with fresh and canned tomatoes to make a rich, slightly spicy sauce. Plus, is on the table in 20 minutes.

## Ingredients

¼ C olive oil  
6 garlic cloves  
¾ tsp chilli flakes  
2 Tbsp tomato paste  
800 g crushed tomatoes  
1 tsp salt  
¼ tsp black pepper  
500 g penne pasta  
1 punnet cherry tomatoes  
½ C fresh basil  
½ C Parmesan cheese

## Directions

1. Cook the pasta according to package instructions. Drain well.
2. Heat the olive oil in a large saucepan over medium heat. Add the garlic and chilli flakes and cook for 1 to 2 minutes, stirring frequently. Then stir in the tomato paste, diced tomatoes, salt and pepper. Simmer for 10 minutes, stirring occasionally.
3. Stir the cooked pasta into the sauce. Add the cherry tomatoes and basil and stir well to combine. Serve the pasta with grated Parmesan cheese and cracked pepper.