

Penne all'arrabbiata



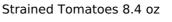
Preparation time: 20 min Difficulty: Easy

Ingredients

For this recipe we used:

• EVO oil: to taste

- Fresh chilli pepper: to taste
- Garlic: 1 clove
- Parsley: to taste
- Penne rigate: 6.3 oz
- 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.