

Penne all Arrabbiata

Ingredients for four portions

- 1 28 oz can San Marzano tomatoes
- 1/4 cup Olive oil
- 4 garlic cloves, crushed
- 2 dried red chilies, 1/2 tsp red pepper flakes or to taste
- 1 bunch parsley, finely chopped (divided)
- salt to taste
- 12 oz penne pasta
- Pecorino Romano, grated, to taste (optional)

Directions

Using your hand, crush the tomatoes, return to their sauce and set aside.

On a saute pan, heat the olive oil over medium heat. Add the garlic and chilies or red pepper flakes and cook for a minute. Stir in the crushed tomatoes with sauce. Once they start boiling, add a handful of chopped parsley. Cook for 15 minutes. Stir in a little bit of pasta water and season with salt to taste.

Meanwhile, bring a pot of salted water to boil over high heat. Add the penne pasta and cook for 5 minutes less than the pasta package calls for. Drain the penne, reserving a cup of the pasta water, and transfer it to the saute pan with the sauce. Stir in 1/4 cup of pasta water and cook for another 5 minutes - adding more pasta water if necessary. Add the rest of the chopped parsley and serve with optional grated Pecorino Romano on the side.