

CLASSIC PENNE ARRABIATA





INGREDIENTS

2 cups boiled penne pasta

5-6 cloves of chopped garlic

2 tbsp olive oil

3-4 chopped tomatoes

1 finely chopped onion

2 tbsp chopped olives (optional)

2 tbsp tomato puree

1 whole red chilli

Red chilli flakes

Dried herbs of your choice

Salt and pepper to taste



METHOD

1. Heat the oil in a pan and sauté garlic with a whole red chilli.
2. Add the chopped onion and sauté till translucent. Add the chilli flakes, chopped olives and tomatoes and allow them to soften.
3. Add tomato puree and keep stirring. Add a little water, reduce the flame and bring the sauce to a boil.



METHOD

4. Sprinkle salt, pepper and dried herbs as per your taste.

5. Add the pasta and toss well.

6. Serve hot.