

Penne arrabbiata



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For 3-4 servings:

300 g penne

1 kg tomatoes, finely chopped or 2 cans of 400 g, diced tomatoes

1 big onion, chopped

5-6 garlic cloves, diced

fresh chili / chili powder, to taste

1 teaspoon thyme

2 teaspoons oregano

2 tablespoon olive oil

fresh basil (optional)

salt and pepper, to taste

Cook the pasta as directed on the package. Drain.

In a pan, stir fry the onion in the olive oil, for 2-3 minutes. Add the tomatoes / canned tomatoes, the thyme and the oregano. Cook until the sauce is reduced, stirring occasionally, then add the chili, the garlic, salt and pepper to taste and cook for another 2-3 minutes.

Mix with the pasta and garnish with fresh basil.

Variation: You can also add some olives. You can also sprinkle some yeast flakes on top.