

## PENNE DE CECCO ALL'ARRABBIATA

*De Cecco Angry Penne*



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## PENNE DE CECCO ALL'ARRABBIATA

### INGREDIENTS

— Available at Mediterranean foods

- 3 teaspoons dry chili flakes
- 3 cups Mediterranean food secret tomato salsa or a 400g can San Marzano whole peeled tomatoes DOP
- Extra virgin olive oil
- 380g De Cecco Artisan penne rigate
- 4 cloves garlic thinly sliced
- ½ cup freshly chopped Italian parsley
- 4 fresh leaves of basil

### METHOD

1. Cook the penne in plenty of simmering salted water.
2. In a large pan gently fry the sliced garlic, basil, chili flakes and half of the parsley.
3. After 1 minute, add the tomato salsa or if using the tin of San Marzano tomatoes, hand squash first and simmer for 5 minutes.
4. Add the rest of the Italian parsley and when the penne are 'al dente', toss them into the sauce.
5. Mix well and serve.

Buon appetito

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