Arrabbiata

A RECIPE BY EAT & WALK ITALY

Ingredients

- 400 g of pasta (penne)
- A clove of garlic
- Fresh chilli
- Tomato sauce
- Extra virgin olive oil
- Parsley

Preparing time 15 min
Cooking time 10 min
Serves 4

Directions

- Put the water to boil for the pasta.
- In the meantime fry in a pan the extra virgin olive oil with a clove of garlic and fresh chilli cut into small pieces.
- Then, the tomato puree is added and the sauce is left to "pull" for about a quarter of an hour.
- In the meantime, the pasta is thrown into the boiling water, adding a handful of salt, then drained al dente.
- Pour the pasta into the pan and sauté to flavor well.
- Serve sprinkled with grated pecorino and a bit of parsley.