



Penne pasta arrabbiata

Ingredients:

500g	Pasta shapes
1	Onion – chopped / diced
2 tins	Chopped tomatoes
1 jar	Black olives – chopped in half
1 tbsp	Basil
100g	Grated cheese
2 cloves	Garlic – crushed or finely chopped

Method:

- In a large pan of boiling water cook the pasta shapes for 10 minutes.
- Whilst the pasta is cooking, carefully dice the onion and garlic and fry over a medium heat in a little oil for 4 minutes or until soft.
- Add the tomatoes, olives and basil to the onions and continue to cook on a low heat.
- Drain the pasta and pour over the tomato sauce into the pan with the pasta.
- Sprinkle with the cheese and serve.
- Delicious!