

Pasta Arrabbiata

By Domenico Tolomeo

Get ready to heat things up with arrabbiata sauce, aptly named after the Italian word for "angry." This red sauce is created by sautéing garlic, red chiles, and tomatoes in olive oil, resulting in a sauce with the perfect kick!

Yield: 4-6 servings

Prep Time: 10 min

Cook Time: 30 min

Ingredients:

- Olitalia Extra Virgin Olive Oil (drizzle)
- 5 garlic cloves, chopped
- 4-5 dried or fresh Calabrian chilies, chopped
- 4-6 basil leaves
- Salt and pepper, to taste
- 800g (1 can) Ciao Whole Peeled Tomatoes, crushed by hand
- 1 lb pasta
- 4oz (2 tablespoons) pasta water
- 1 cup chopped parsley



Instructions:

1. Using a sauté pan, drizzle in olive oil until it coats the pan, and heat over a medium flame. Heat the Olitalia Extra Virgin Olive Oil for about 2 minutes, then add the chopped garlic and sauté for another 2-3 minutes, or until they are slightly brown.
2. Add your chopped Calabrian peppers and fry them until they start to soften.
3. Add basil, salt, and pepper to taste to your hand-crushed Ciao Whole Peeled Tomatoes, then add them to the pan. Cook on low-medium heat for about 15 minutes.
4. Around 5 minutes into the tomatoes simmering, start boiling your pot of water. Once it comes to a boil, add your pasta and cook until al dente (on average 5-7 minutes).
5. Once the pasta is cooked, add your sauce along with 4oz of pasta water and stir for about 2-3 minutes until the pasta is well coated.
6. Lastly, add in your chopped parsley and continue stirring for another 2-3 minutes until it is well absorbed.
7. Serve and enjoy!