

heute gibt es...

Penne all'arrabiata



Ingredients: (For 4 people)

- 400g Penne
- 400g Dosentomaten
- 2 cloves of garlic
- Red chili pepper (quantity to taste and sharpness perception)
- 2 EL Olivenöl
- Salt
- fresh parsley

Preparation:

1. Finely dice the garlic and cut chilli into thin slices. Together they give the oil in a large frying pan and fry on a low flame.
2. The canned tomatoes after the removal of the shank - I check these before use, remove green shares and still sometimes existing shell - mash with a fork and add to the remaining ingredients.
3. Season the tomato with salt and let them simmer until the sauce thickens slightly. Do not forget to stir.
Attention: Please note the salts that the sauce then contains less liquid. so give better afterwards still add salt!
4. the penne cook in the meantime in salted water until al dente.
5. Once the pasta is al dente, place them in the pan for Sugo and toss everything well.
6. spread over the pasta before serving some parsley. Finished.



