

Penne All' Arriabiata

Ingredients:

5 tbsp olive oil
1 tsp red chile pepper
4 cloves garlic, finely chopped
1 red onion, finely chopped
1 28 ounce can plum tomatoes, put through sieve
salt
ground pepper
1 tsp red wine vinegar
1 lb penne fresh pasta

Preparation:

- 1 - Heat the oil in a large saute pan .
- 2 - Add the chile pepper to taste., garlic and onion, and cook gently for 2-3 minutes.
- 3 - Add the tomatoes and let them cook until the sauce is quite thick, about 20 minutes.
- 4 - Cook the penne fresh pasta according to package directions.
- 5 - Drain the pasta, reserving about 1/4 cup of the cooking water.
- 6 - Once the sauce has thickened, add the red wine vinegar and salt and pepper to taste.
- 7 - Add the drained pasta and the reserved pasta water a little at a time to the sauce until you get the consistency you look and toss to coat.
- 8 - Serve and ENJOY !