



**AUTHENTIC ITALIAN
RESTAURANT AND BAKERY**



PASTA ARRABBIATA

**Serves 2
as main course**

- 1 tsp.** Arrabbiata mix
- 6 oz.** Pasta of your choice:
Penne, Fusilli or Rigatoni
- 14.5 oz.** Can of whole peeled
tomatoes, hand crushed
- 2 tsp.** Extra-virgin olive oil
- 3 pinches** Salt

**This special Arrabbiata mix will make a very spicy sauce. Use a bit less or more to your taste.
Be sure to mix the spices well before using and store them in an airtight container.**

COOKING INSTRUCTIONS

In a sauce pan, combine the olive oil and Arrabbiata mix. Cook for 30 seconds, then add the hand-crushed tomatoes and 2 pinches of salt. Cook for 20-25 minutes over low heat. Salt to taste.

Bring 7 cups of water to a boil with 1 tsp. of salt and add the pasta. Cook the pasta until al dente. Drain the pasta and toss with the sauce.

Optional: Drizzle with 1 TBS. of extra-virgin olive oil and/or sprinkle with parmesan cheese to taste.

Buon Appetito!


Maurizio Mazzon