

# Penne Arrabiata

Serves Four – Five



## Ingredients

- 1 pound penne noodles
- ¼ cup olive oil
- ½ large brown onion, chopped (about 1 ½ cups)
- 3 tablespoons garlic, minced
- ⅛ – ¼ teaspoon red pepper flakes \*depending on your heat preference
- 1 ¼ teaspoons Kosher salt
- ¼ teaspoon black pepper
- 1 (28-ounce) can crushed tomatoes (no salt)
- 1 (14 ounce) can petite diced tomatoes
- Handful of fresh Italian parsley, finely chopped
- ½ cup parmesan cheese, grated

## Steps

1. In a large pot over high heat begin boiling four quarts of water with 1 tablespoon kosher salt. Once water is boiling add penne and cook for 8 minutes (\*you want it 2 minutes under al dente because you want the noodles to finish cooking in the sauce). Drain pasta BUT reserve ½ cup of the pasta water. Put pasta into large serving bowl. Set aside while you make the sauce.
2. In the same pot (don't wash) add the olive oil over medium-high heat. Add the onions and garlic and saute until translucent (about 5-7 minutes). Season with red pepper flakes, salt and pepper. Add the crushed tomatoes, petite diced tomatoes and juice and reserved pasta water. Bring mixture to a simmer. Taste for seasoning. Allow sauce to simmer on low for 25 minutes before adding the penne noodles back in to cook for another 2 minutes (finishing the cooking process and allowing the noodles to absorb the sauce). Remove to a serving bowl. Top with parmesan cheese and parsley. Serve hot.