



NAPOLI SAUCE WITH SAN REMO PENNE



Serves 4



10 minutes prep time



15 minutes cook time

INGREDIENTS

- 1 packet San Remo Penne Pasta No. 18 500g
- 1 jar of tomato passata
- 1 garlic clove
- ¼ cup fresh basil leaves
- ½ cup parmesan, grated
- 4 tbsp olive oil
- Salt and pepper

DIRECTIONS

1. Cook pasta as per packet directions.
2. Heat a pan on low and add olive oil, basil and garlic.
3. Cook for 2 to 3 minutes, stirring occasionally.
4. Add passata and 1 cup of pasta water to the pan and bring to the boil.
5. Simmer and cook for 8 minutes.
6. Add salt and pepper to taste.
7. Strain pasta and add to pan of sauce.
8. Mix and serve with cheese over the top and enjoy with family and friends!

ALLERGEN INFORMATION

Nut free, Vegetarian