Penne all'arrabbiata

1 Fill a large stockpot with water and bring to a boil, then add salt. Cook pasta according to package directions.

2 Meanwhile heat the olive oil in a large pan, add the chopped onion, garlic and chili and sauté until the onions become translucent. Add the tomato paste and be careful to not let the onion gain color.

3 Now add the chopped tomatoes, their juice, a shot of heavy cream and a pinch of sugar (to balance the tomatoes' acidity) and let it simmer for at least 10 minutes until it has reduced a bit. Stir occasionally.

4 Finally season with salt, pepper and some more ground dried chilies in case you'd like to give it the extra kick. You may also want to add some fresh herbs like thyme or parsley, but that's optional.

5 When the pasta is cooked al dente: Pour the sauce over the drained pasta, blend well and serve with grated Parmesan or - for the adventurous souls - with some hard goat cheese (grated).

Penne all'arrabbiata

Recipe source: my own adaptation

Prep time: 20min.

Ingredients (serves 2):

* 250g penne rigate or lisce
* 3 tbsp olive oil
* 1 small onion, finely chopped
* 1 garlic clove, finely chopped
* 1 fresh chili, finely chopped (& seeded if desired)
* 2 tbsp tomato paste
* about 300g canned tomatoes, chopped (including juice)
* a pinch of sugar
* 50-100ml heavy cream
* coarse sea salt, freshly ground black pepper
* (optionally: fresh thyme, parsley, ground chilies)
* top generously with freshly grated Parmesan cheese

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