Penne arrabiata: Buitoni pasta classics: main course / Tesco.

Contributors

Tesco (Firm) Buitoni (Firm)

Publication/Creation

[Cheshunt]: Tesco, [1994?]

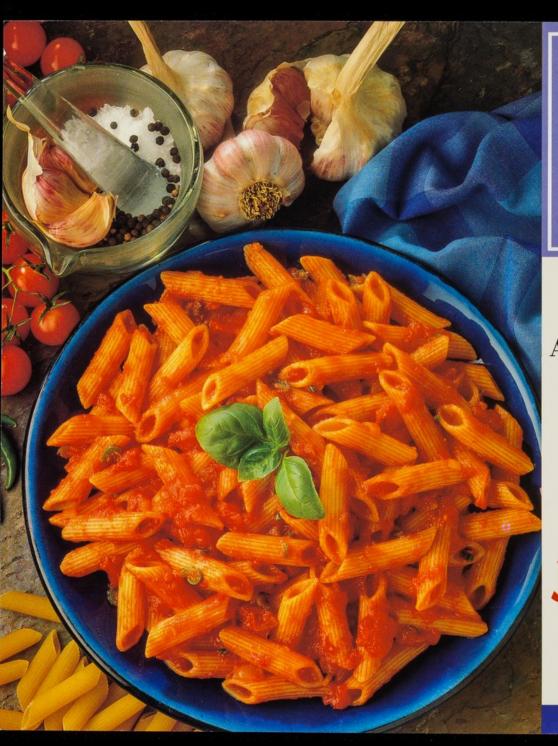
Persistent URL

https://wellcomecollection.org/works/bppqym6b

License and attribution

Conditions of use: it is possible this item is protected by copyright and/or related rights. You are free to use this item in any way that is permitted by the copyright and related rights legislation that applies to your use. For other uses you need to obtain permission from the rights-holder(s).







TESCO

PENNE ARRABIATA

Buitoni.

Pasta Classics

MAIN COURSE

TESCO

PENNE

SERVES 4

ARRABIATA

Preparation Time: 10 minutes

Cooking Time: 20 minutes

INGREDIENTS

30ml (2tbsp) good olive oil I onion, finely chopped I clove garlic, crushed I-2 hot green chillies, finely chopped 2 x 400g cans chopped tomatoes 30ml (2tbsp) tomato purée salt and freshly ground black pepper 350g (12oz) **Buitoni** Penne (quills)

METHOD

- I Heat the oil in a large pan and soften the onion, garlic and chillies.
- 2 Add the tomatoes, tomato purée and seasoning. Simmer for 15-20 minutes.
- 3 Meanwhile, cook the pasta according to pack instructions.
- 4 Drain the pasta and toss into the hot sauce. Serve sprinkled with Parmesan cheese.

JOIN THE CASA BUITONI CLUB AND SHARE THE ITALIAN LOVE OF FOOD

If you are a lover of Italy and Italian Food, we invite you to join the Casa Buitoni Club. Membership is free with one proof of purchase and offers a regular newsletter full of regional recipes, cooking hints and tips, advice on wine and general information on Italy and Italian lifestyles.

Simply send your name and address, including full post code, with one bar code from any **Buitoni** product to: Casa Buitoni Club, Freepost, c/o P.O. Box 123, Uckfield X, TN22 5BR No stamp required.

All lines subject to availability at Tesco.