

Tony's Pasta in a Flash

Ingredients

1-2 Cherry Tomato Punnets

1 Brown Onion

1 Garlic Clove, (chopped)

Pendleton Olive Estate 100% Australian Extra Virgin Olive Oil

G-Fresh Sea Salt & Pepper

San Remo Penne Rigati Pasta 500g

Fresh Parsley

Fresh Basil

Auricchio Parmesan Reggiano Cheese, (grated)

Method

Step 1

Put a large pot of water on heat to boil and place a large saucepan on medium-low heat.

Step 2

Dice up the onion and chop the clove of garlic.

Coat the saucepan in an even layer of olive oil and cook down the onion & garlic until they're softened & transparent and then add in the cherry tomatoes.

Cover the saucepan with a lid, drop the temperature down to low, and allow the cherry tomatoes to cook down.

Step 3

Once the pot of water is almost boiling, salt the water and add in the penne pasta. Allow to cook for approximately 12 minutes (or until how you like your pasta cooked).

Tip: Ensure to keep an eye on the pot to avoid it from boiling over.

Step 4

Chop up the fresh parsley & basil. Grate the parmesan cheese.

Step 5

Check on the tomatoes in the saucepan. If softened, break them down further by using a potato masher to release the juices. Season with salt & pepper.

Step 6

Once the pasta is ready, transfer it over to the saucepan with a strainer and mix evenly with the onion, garlic & tomatoes. Add in a small amount of the pasta water from the pot. Keep the pasta on low heat in the saucepan to absorb the flavours and reduce.

Step 7

Add in the grated parmesan cheese, parsley & basil.

Stir to combine all the ingredients.

Step 8

Serve immediately & top with extra parmesan cheese & herbs if desired.

Bon appetito!



Pic for illustration purposes only. Recipe may vary in appearance to pic.