

JULY NEWSLETTER – PASTA ARRABBIATA RECIPE



I've always done this by sautéing tiny little pieces of garlic with hot pepper and then adding tomato but this time I tried something different, and it came out really well. It's almost a cross between an Italian and Mexican dish.

Ingredients for 2 People

3 garlic cloves
2/3 jalapeño pepper (seeded)
4 T olive oil (about)
1 small can tomatoes (DOP are the best!)
Salt to taste
8 oz. dried pasta (penne works well)
Handful of fresh basil and parsley
Crumbled Cotija cheese (optional)

- First using immersion blender to purée, three garlic cloves and about 2/3 of a jalapeño pepper (making sure not to put the seeds in there) with some nice olive oil.
- Then sauté that purée in a wide saucepan, large enough to hold the pasta afterward. Let it sizzle for a while. Don't burn anything because garlic when it's overcooked is not very nice.
- Add some salt and a small can of tomatoes (and if you can find a can of DOP tomatoes, they really do taste better – or a can of fire smoked tomatoes also works). You just crush the tomatoes first between your fingers.



- Cook that but not too high and taste for salt. You might want to add a little bit more olive oil to finish it at the very end.
- Cook pasta: Bring a big pot of water to a boil - don't use too much salt, but some salt because you want to save a bit of that water to add to the sauce and if it's too salty, your sauce will be too salty. Boil the pasta- I like penne for this-for about six minutes or until it's starting to get done, but is definitely not done yet.
- Drain the pasta in a colander and reserve ½ cup of the cooking water. Add that ½ cup of water to the tomato mixture and then add the pasta. Finish cooking the pasta in the sauce.
- Make sure you cook it long enough to finish the pasta and reduce the sauce because you don't want it too wet.
- Now the odd thing I did, which was fantastic. I added some crumbled Cotija cheese at the end. Definitely not Italian to toss this pasta with some Cotija cheese (Mexican) but it was so good! The cheese is a little sour so it marries well with the hot chilis.
- Finish with a handful of parsley, finely cut and torn basil leaves.