



PENNE ARRABBIATA

Serves 4

INGREDIENTS

Kosher salt
24 ounces Martone Street Arrabbiata Calabrian Chili and Garlic Sauce
1 pound Penne Rigate
2 tablespoons chopped fresh parsley
2 tablespoons extra-virgin olive oil for finishing
Freshly cracked pepper

INSTRUCTIONS

Bring a large stockpot of water to a boil and salt it generously (it should taste like broth).

Meanwhile, in a large sauté pan, over medium heat, reduce the sauce by about $\frac{1}{4}$ to further concentrate the flavor.

Once the water comes to a boil, cook the pasta about 80 percent of the way through, just shy of al dente. Reserve about $\frac{1}{2}$ cup of the pasta water before draining the pasta. Transfer the penne directly into the reduced sauce. Add a few tablespoons of the pasta water to the sauté pan and toss to coat, adding more pasta water if necessary.

Remove from the heat and stir in the chopped parsley. Toss to combine and finish with about 2 tablespoons of olive oil and freshly cracked black pepper before plating. Serve immediately

