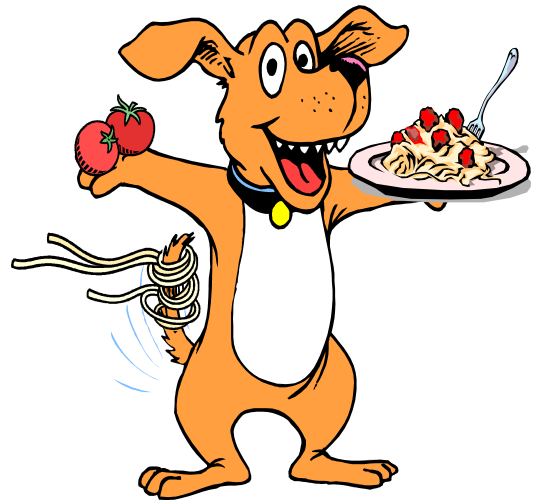


Main (vegetarian)

Waggliatelli Arrabiata

Ingredients

200g/7oz dried tagliatelle
1 tbsp olive oil
½ onion, peeled and finely chopped
2 garlic cloves, peeled and finely chopped
1 red chilli, finely chopped
100ml/3½fl oz white wine
30g/2tbsp tomato purée
400g/14oz tin pomodorino cherry tomatoes
salt and freshly ground black pepper



Method

1. Half fill a large saucepan with water. Season with salt and bring to the boil.
2. Cook the tagliatelle in the salted water as per the packet instructions.
3. In a medium saucepan, heat the oil. Sauté the onion for 2 minutes, to soften. Stir in the garlic and chilli.
4. Pour in the wine and bring to the boil. Cook for 2 minutes.
5. Stir in the tomato purée and tomatoes and bring the mixture to simmering point.
6. Simmer for 8-10 minutes and then season to taste .
7. Drain the pasta and stir it into the sauce.

