

## View from the Fridge – Recipes from Brian Donkin

### Recipe # 82 – Penne Piccante

**Preparation time: 10 mins – Cooking time: 10 mins**

#### Ingredients:

300 gms of penne pasta  
1 fresh chilli deseeded and finely chopped  
2 tblspns olive oil  
2 wine glasses of tomato concasse (see sauces on [www.leithlinks.co.uk](http://www.leithlinks.co.uk))  
1 tspn salt  
grated parmesan to taste

#### Method

1. Place pasta into boiling water with salt and a wee drop olive oil and boil for ten minutes (al dente)
2. Add some cold water and drain
3. Fry chilli in half of the olive oil until soft
4. Add the tomato concasse and bring to the boil
5. Put remaining olive oil in empty pan and stir in the pasta on a low heat
6. Serve pasta in a bowl and cover with sauce – add parmesan to taste

*Serves 3*

