OVERALL time: 45 mins

Spaghetti Arrabiata

With the help of our NEW Chilli Liquid Seasoning, this Chilli Spaghetti Arrabbiata brings bold, fiery flavour - without the chopping, fuss or burning fingers. Simply drizzle, stir and simmer for a quick pasta that packs a punch. Because life’s too short for bland.

Metric

Number of servings : 4

ingredients

For the pasta

- 2 Tbsp olive oil
- 2 cloves fresh garlic, minced
- (or use 1 Tbsp Cape Herb & Spice Liquid Seasonings Garlic)
- 700 g tomato passata
- pinch of sugar
- 2 Tbsp Italian flat leaf parsley, chopped
- 2 Tbsp **Cape Herb and Spice Liquid Chilli**
- 400 g spaghetti

To serve

- grated parmesan
- roughly chopped parsely

To taste

- **Cape Herb and Spice Extra Bold Black Pepper**

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 5 mins | COOKING TIME: 40 mins

Heat olive oil in a large pot or deep saucepan.
Add the garlic and cook until tender and fragrant.

Add the tomato passata and season with a pinch of sugar and then **Cape Herb & Spice Salt and Pepper**.

Simmer for around 30 minutes until the tomato flavour deepens and the sauce thickens.
Finish the sauce with the fresh parsley and **Cape Herb & Spice Liquid Seasonings Chilli**.

Just before the sauce is ready, cook your pasta according to the packet instructions.
Drain the pasta, saving about a cup of pasta cooking water.

Add drained pasta to the large pot of sauce.
Toss quickly to coat.
If you need to make your pasta a little silkier, add a splash of pasta water and continue to toss.

Serve pasta straight away right out of the pot.
Sprinkle with a little more fresh parsley and plenty of grated parmesan and enjoy!

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