

Recipes

Jamie Oliver
AT HOME
by Tefal

Simple Tomato Pasta



Preparation time : **20 min**
Cooking time : **45 min**

Ingredients

2-3 cloves of garlic, peeled and finely chopped
Olive oil
1 small bunch of basil, leaves picked, stalks finely chopped
1 fresh red chilli
2 x 400g tins good-quality Italian plum tomatoes
Sea salt and freshly ground black pepper
Red wine vinegar
455g of your favourite dried pasta
1 large handful of freshly grated Parmesan

1. Gently fry the garlic in a little olive oil with the chopped basil stalks and a whole fresh red chilli in your Tefal frypan. Pierce the chilli once with a knife so it doesn't explode when frying!
2. Add the tomatoes (leave them whole for now). Lightly season with sea salt and freshly ground black pepper, then gently simmer for 30 minutes.
3. Remove the chilli, then break and mash the tomatoes up with a spoon. If needed, season with more salt and pepper, then add a tiny swig of red wine vinegar to give it a little twang. Stir in the picked basil leaves.
4. Meanwhile, add your pasta to your Tefal pasta pot of salted boiling water. Cook according to the packet instructions and drain. Add to the sauce and toss until evenly coated.
5. Serve with a good sprinkling of Parmesan.

