

SPICY RIGATONI

Serving size: 2-4

INGREDIENTS FOR POMODORO

- 2 28 oz. cans of whole peeled tomatoes
- 2 Tbsp. garlic
- 2 cups onions, small dice
- 6 Tbsp. olive oil
- 1½ Tbsp. kosher salt
- 6 Tbsp. sugar
- 8 basil leaves, torn

INGREDIENTS FOR SAUCE

- 2 cups pomodoro (ingredients above)
- 1 cup heavy cream
- 2 tsp. Calabrian chili paste, chef recommends: Tutto Calabria

INGREDIENTS FOR PASTA

- 1 lb. rigatoni
- 1-2 cloves of garlic, smashed
- 2 Tbsp. extra virgin olive oil
- 2 Tbsp. butter
- 1 cup sauce
- 1 large pinch basil, chopped
- Salt (to taste)
- 1/4 cup parmesan cheese
- Stracciatella (garnish to taste)
- 8 basil leaves (garnish to taste)
- Chili flakes (garnish to taste)

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METHOD FOR POMODORO

1. Drain the two cans of tomatoes, set aside juice and add tomatoes to a large mixing bowl.
2. Crush the tomatoes by hand, yielding as dry of a product as possible.
3. In a skillet over medium heat, add extra virgin olive oil. Add onions and garlic, cooking until translucent, do not brown.
4. Add the crushed tomatoes to the skillet. Cook for 30 minutes, until tomatoes taste sweet.
5. Add sugar and salt, half of the reserved tomato juice, basil, and stir to combine. Cover with a lid and cook for 40 minutes.

METHOD FOR SAUCE

1. In a blender, add pomodoro, heavy cream, and Calabrian chili paste.
2. Blend on high until smooth.
3. Pass the sauce through a chinois (metal food strainer) and set aside.

METHOD FOR PASTA

1. Boil salted water.
2. Add pasta and cook according to package directions until al dente, approximately 8-10 minutes.
3. Drain pasta, and set aside.

METHOD FOR SPICY RIGATONI

1. In a sauté pan, add one clove of garlic and half of the extra virgin olive oil.
2. Add butter, sauce, chopped basil, and season with salt.
3. Add cooked pasta to the sauté pan and begin tossing.
4. Remove from the heat and fold in the other half of the oil and parmesan cheese. Keep tossing to glaze pasta.
5. Remove garlic clove.
6. Top with Stracciatella, basil and chili flakes.
7. Garnish with extra virgin olive oil.

