

One Pot Spicy Arrabbiata Linguine RECIPE

# **One Pot Spicy Arrabbiata Linguine**



Cook

15 mins

Prep

5 mins

Makes

4 servings

A simple, slightly spicy pasta dish with very little washing up!

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### **INGREDIENTS**

- 2 onions, peeled and finely chopped
- 400 g fresh tomatoes, roughly chopped
- 2 tsp chilli flakes
- 400 g linguine, broken in half, raw
- 350 g DOLMIO® Traditional Recipe Classic Tomato with Basil Pasta Sauce

# **COOK'S TIPS**

1. 1

SAVE: Use tinned tomatoes instead of fresh ones.

2. 2

EXPERIMENT: Try stirring through some chipotle paste for a smoky flavour.

3. 3

EVEN HEALTHIER: Add thinly sliced red capsicum and fresh chilli.

#### **METHOD**

1. 1

Place all the ingredients into a large non-stick saucepan with 700 mls cold water.

2. 2

Bring to the boil on the stove top, over a high heat, without a lid, then continue to boil for a further 9 minutes, stirring frequently to ensure the pasta doesn't stick.

3. 3

Test the pasta is all dente – it should still have a little 'bite' when you try it. Serve the pasta at the table, straight from the pan along with a fresh green salad.

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## **Mexican Tortilla Lasagne**

Cooking time

45 mins

Prep time

20	mins

See details **x** 

# **Seven Vegetable Pork Bolognese**

Cooking time

30 mins

Prep time

20 mins

See details

x

# **DOLMIO® Shepherds Pie**

Cooking time

30 mins

Prep time

25 mins

See details

# **Spaghetti Bolognese**

Cooking time

10 mins

Prep time

5 mins

See details

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