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!

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. SAVE: Use tinned tomatoes instead of fresh ones.
2. EXPERIMENT: Try stirring through some chipotle paste for a smoky flavour.
3. EVEN HEALTHIER: Add thinly sliced red capsicum and fresh chilli.

METHOD

1. Place all the ingredients into a large non-stick saucepan with 700 mls cold water.
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. Test the pasta is al 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.

More Recipes Like This

Mexican Tortilla Lasagne

Cooking time

45 mins

Prep time

20 mins

Seven Vegetable Pork Bolognese

Cooking time

30 mins

Prep time

20 mins

DOLMIO® Shepherds Pie

Cooking time

30 mins

Prep time

25 mins



Spaghetti Bolognese

Cooking time

10 mins

Prep time

5 mins

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