

**OVERALL time: 25 mins**

# PIRI PIRI PASTA

Combining the fiery flavours of Piri Piri with the comforting familiarity of pasta. Perfect for a quick weeknight dinner or an exciting twist for your next dinner party, this recipe is sure to be a hit. Follow along to create a spicy, flavorful meal that's as easy to make as it is delicious.

Metric

**Number of servings : 4**

## ingredients

### Main

- 15 ml Olive Oil
- 30 ml Butter
- 1 Onion, finely diced
- 2 Cloves of garlic, minced
- 400 g 2 Tins diced tomatoes
- 125 ml Cream
- 350 g Dried penne / pasta of choice

### To Taste

- **Cape Herb and Spice Piri Piri Chilli 80g**

### For Serving

- Parmesan Cheese

### For garnish

- Fresh basil leaves

## THIS IS WHAT YOU WILL NEED TO DO

**PREP TIME: 5 mins | COOKING TIME: 20 mins**

Heat olive oil and butter in a medium to large sized pot or sauté pan.

Add the onion and cook until soft.

Add the garlic and cook until fragrant.

Pour in the crushed tomatoes.

Bring to a simmer and cook, uncovered, stirring occasionally, for 10 minutes.

Reduce heat to low and stir in the cream.

Season with Cape Herb & Spice Piri Piri Chilli Seasoning, to taste.

While the sauce is simmering and reducing, bring a large pot of salted water to the boil.

Add the pasta and cook according to package instructions, until al dente.

Drain the pasta and add it to the sauce.

Reserve a little pasta cooking liquid in a jug.

Toss the pasta in the sauce.

Add a little pasta cooking liquid to thin out the sauce until nice and shiny and coats the pasta well.

Serve pasta in warm bowls.

Scatter with fresh basil and a shower of Parmesan and enjoy!

Recipe concept, photography and video by Bianca Davies: @beeblegum on Instagram | <http://thesecretlifeofbee.co.za/>

<https://capeherb.co.za>

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