

WEDNESDAY: Ziti Arrabiata

This “angry” dish is a simple, spicy and oh so delish. This was my Dad’s favorite pasta dish that his pal Giacomo would make for him. This is his recipe as told to my Mom. You might want to pump the brakes a bit with the red pepper flakes. Mangia!

Serves: 4 Prep: 5 Cooking: 20

Ingredients

1 lb ziti or your favorite pasta
3 tablespoons extra-virgin olive oil
3 large garlic cloves, finely chopped
¼ or ½ teaspoon dried crushed red pepper
2 (14 ½ oz) cans diced tomatoes in juice
½ cup dry white wine
1 cup thinly sliced fresh basil
1 cup grated pecorino Romano cheese

Cooking Instructions

- 1 Set a pot of water to boil.
- 2 Cook pasta in salted water until al dente (2 minutes less than the instructions say).
- 3 Meanwhile, heat oil in large skillet over medium-high heat.
- 4 Add crushed red pepper flakes and sauté 1 minute.
- 5 Stir in garlic and cook 30 seconds until just fragrant.
- 6 Add tomatoes with juices and wine.
- 7 Bring to boil. Boil 8 minutes.
- 8 Stir in basil. Taste and season sauce to taste with salt and pepper.
- 9 Reserve ½ cup of the pasta water and then drain the pasta.
- 10 Add pasta and ½ cup of the cheese to the sauce and toss.
- 11 Add reserved water by spoonfuls as needed to moisten.
- 12 Cook 2-3 minutes more until the pasta is nicely coated with the sauce.
- 13 Serve in deep bowls with a sprinkle of cheese on top.