



## Penne Arrabbiata

---

1. To 4-5 tbsp. olive oil heated at medium add **1-2 tbsp. Arrabbiata Spice mix** and stir for 30 seconds.
2. Add 400g tomatoes (1 can or fresh grated) and cook on low heat for 15-20 minutes, stirring occasionally.
3. Meanwhile, cook 250 g dry penne according to package instructions.
4. Drain the pasta and add it to the tomatoes. Stir vigorously (or toss) for 1-2 minutes. If necessary, add some pasta water to the sauce.
5. Grate 100-120g pecorino (or parmesan), sprinkle it over the pasta and serve.

## Chicken Arrabbiata

---

1. Cut 2 boneless chicken thighs into bite-size pieces.
2. Seal them in 2 tbsp. olive oil, heated to medium. Cook for about 15 minutes.
3. Add **1-2 tbsp. Arrabbiata Spice mix**, mix well and cook for 30-40 seconds.
4. Add 400g tomatoes (1 can or fresh grated), 120g dry penne and 300ml water and cook on low heat for 15-20 minutes. If the sauce becomes too thick, add some hot water.
5. Sprinkle 100-120g grated pecorino (or parmesan) and serve.