

Homemade FAVOURITES

Leggera Pepperonata Pasta

Prep time: 15 mins Cooking time: 10 mins

Makes: 1 generous portion



Ingredients:

230g PizzaExpress passata
100g Penne pasta (*we used gluten-free*)
100g Roasted mixed peppers
2 Pinches of parsley (*chopped*)
Pinch of rosemary (*chopped*)
2 Pinches of chilli flakes
1 Clove of garlic
20ml Extra virgin olive oil

To Finish

5g Rocket
2 Pinches of parsley (*chopped*)



Method:

1. In a saucepan cook the pasta according to the packet directions then drain well
2. In a large frying pan, heat the oil and add the garlic
3. Add the peppers, chilli flakes and rosemary
4. Add the PizzaExpress passata and then the cooked penne pasta
5. Drop in some parsley and stir until the pasta is hot
6. Spoon into a bowl and top with rocket and chopped parsley

Serve. Share. Enjoy.... and share with us @pizzaexpress.



PizzaExpress
Tomato Passata

