

Penne Al Arrabiata

INGREDIENTS:

- ½ Onions
- 1 Celery stick
- 1 Carrot
- ¼ Leeks
- ¼ Red Peppers
- ½ can chopped Tomatoes
- 50g dried pasta penne
- 10g parmesan cheese
- 1tbsp caster sugar
- 1 tbsp. Balsamic vinegar
- 1/2 tsp. chili powder

DIRECTIONS:

1. Fine chop all of the onion, celery, carrot leeks and pepper, gently cook for 15 minutes.
2. Add the tomatoes, sugar, vinegar and chili powder.
3. Stir well simmer for 5 more minutes.
4. Cook the pasta until al dente.
5. Whilst pasta is cooking blitz the sauce with a hand blender.
6. When pasta is cooked drain and mix with sauce serve with sprinkle of parmesan cheese.

Always remember to supervise children during cooking activities

