KIKKOMAN

Penne arrabiata with tomato and chilli sauce

Total time **35 mins** **10 mins** preparation time **25 mins** cooking time

Nutritional facts (per portion):
2,223 kJ / 528 kcal

Fat: **18.5 g** Protein: **21.1 g**
Carbohydrates: **67.3 g**

INGREDIENTS

4 portion(s)

2	red pointed peppers (or 1 red pepper)
200 g	small vine tomatoes with green tops
2 tbsp	olive oil
2 tbsp	brown sugar (or 1 tsp Kikkoman Mirin-Style Sweet Seasoning)
75 ml	Kikkoman Naturally Brewed Soy Sauce
2	garlic cloves
3 tbsp	tomato puree
2 tsp	Kikkoman Spicy Chili Sauce for Kimchi
600 g	chopped tomatoes (tinned)
40 g	pine nuts
300 g	noodles, e.g. penne, rigatoni or tortiglioni
0.25 bunch	basil
80 g	piece of parmesan

PREPARATION

Step 1

2 red pointed peppers (or 1 red pepper) - **200 g** small vine tomatoes with green tops - **1 tbsp** olive oil - **1 tsp** brown sugar (or 1 tsp Kikkoman Mirin-Style Sweet Seasoning) - **2 tbsp** Kikkoman Naturally Brewed Soy Sauce
Preheat the oven to 200˚C. Slice the red pepper into rings. Mix with the tomatoes, oil, sugar and Kikkoman Soy Sauce. Spread out in a small ovenproof dish and roast in the preheated oven for 10-15 minutes until the tomatoes start to burst.

Step 2

2 garlic cloves - **3 tbsp** tomato puree - **1 tbsp** olive oil - **2 tsp** Kikkoman Spicy Chili Sauce for Kimchi - **600 g** chopped tomatoes (tinned) - **1 tsp** brown sugar (or Kikkoman Mirin-Style Sweet Seasoning) - **40 g** pine nuts
Finely chop the garlic and sauté with the tomato purée in the heated oil. Stir in the Kikkoman Kimchi Chili Sauce, chopped tomatoes and sugar. Bring to the boil, then simmer uncovered for about 10 minutes, stirring occasionally. Coarsely chop the pine nuts and roast them in a small non-stick pan until golden brown.

Step 3

300 g noodles, e.g. penne, rigatoni or tortiglioni - **0.25 bunch** basil - **3 tbsp** Kikkoman Naturally Brewed Soy Sauce - **80 g** piece of parmesan
Prepare the pasta according to the packet instructions, reserving some of the pasta water when draining. Chop the basil and stir half into the sauce. Season the sauce with the Kikkoman Soy Sauce. Toss the pasta with the sauce, roasted

peppers and a little of the reserved pasta water, and serve on plates. Garnish with the baked tomatoes, remaining basil and pine nuts. Grate the parmesan over the top and serve.