



Spicy Rigatoni

Make a creamy, delicious tomato pasta

Length: 30 minutes

Difficulty: Difficult

Ingredients

- 1 lb rigatoni or penne pasta
- 1 onion diced
- Olive oil
- Red pepper flakes
- Dried oregano
- 2-3 cloves of garlic, diced
- 4.5 oz of tomato paste
- 1 cup heavy cream
- Freshly Grated Parmesan

ACTIVITY INSTRUCTIONS

(Parental Warning: Stove & Knife Use)

1. Heat a large pot of water to cook your pasta.
2. Chop 1 onion and start cooking in olive oil over medium heat (until translucent). Add red pepper flakes, salt, and oregano and cook for 2 more minutes.
3. Add in diced garlic and cook for 2-3 minutes.
4. Add tomato paste and cook for 2-3 more minutes, stirring continuously with a wooden spoon.
5. Pour in heavy cream and lower heat to simmer the sauce. Then stir until combined.
6. Once the pasta water reaches a boil, add salt and pour in pasta. Cook the pasta for 1-2 minutes less than the package specifies. Reserve 1/2 cup pasta water before draining the pasta
7. Mix the drained pasta into the pan with the sauce adding the pasta water and grated parmesan. Return the pan to heat and let the pasta finish cooking in the sauce.
8. Enjoy!