

Penne pomodoro e prezzemolo

(Penne with tomatoes and parsley)

INGREDIENTS

- 1 lb Garofalo Penne mezzani rigate
- 2 lbs peeled or fresh tomatoes
- 2 cloves of garlic
- 1 bunch of parsley
- Extra virgin olive oil
- Salt
- Pepper

PREPARATION

Heat extra virgin olive oil in a pan with thinly sliced garlic without over browning; add the tomatoes, salt and pepper and cook the sauce slowly until slightly reduced. Add in parsley and cook over low flame for an additional few minutes. Cook the Penne in plenty of salted water and remove when *al dente*. Drain and mix with some sauce then top with an additional scoop of sauce and garnish with a whole parsley leaf.