

## Jamie Oliver's Trapani Style Rigatoni

Serves 4-6 (6 with a salad on the side)

### Ingredients

- 500g dried pasta such as rigatoni (you could also use penne)
- 40g parmesan cheese, plus extra to serve
- 100g whole blanched almonds
- 2 cloves of garlic - peeled
- 1-2 fresh red chillies (deseeded if you prefer less heat) – stalks removed and cut into a few pieces
- 2 cups fresh basil leaves plus extra to add when serving
- 4 anchovy fillets in oil (don't be scared by this if you don't like anchovies, you can't taste them but they add a depth to the sauce)
- 2 tablespoons olive oil (or the oil from the anchovies)
- 500g cherry tomatoes – keep most whole and halve or quarter about 150g of the tomatoes to add when serving.
- salt and pepper to taste

### Method

1. Fill a large saucepan (approximately  $\frac{3}{4}$  full) with water and bring to the boil ready to cook the pasta (use the kettle to boil the water if you want to speed it up). Once boiling add a couple of tablespoons of salt to the water then cook the pasta as per the packet instructions.
2. While the pasta is cooking, place the parmesan, almonds, garlic and chillies into a food processor and process until everything is cut fairly fine. Add the basil (saving a small amount to add when serving), anchovies, two thirds of the cherry tomatoes (whole) and the olive oil and process until it forms a chunky paste. If it is too thick, add a bit more oil or some of the water from the pasta. Taste and season with salt and pepper if needed.
3. Once the pasta is cooked, reserve a cup of the cooking water and then drain the rest, returning it to the hot pan. Add the sauce and some cooking water to help it form a sauce.
4. Serve topped with the remaining cherry tomatoes, basil and extra parmesan.

Adapted from *Jamie's 30 Minute Meals - Trapani-style Rigatoni* (also known as Jamie Oliver's Meals in Minutes).