

RECIPE

SPICE UP YOUR NIGHT

Spicy sopressa penne

Prep time: 5 minutes
Cook time: 20 minutes
Serves: 4 people

INGREDIENTS

500g San Remo No. 18 Penne
4 tbsp olive oil
1 punnet cherry tomatoes
1 punnet yellow cherry tomatoes
2 long red chilli
Sea salt and cracked black pepper
8 slices hot sopressa, torn into bite sized pieces
1 tbsp fennel seed
2 garlic cloves, finely chopped
24 pitted green olives, cut in half
1 cup basil, leaves

METHOD

1 Preheat oven to 160C. Cut the cherry tomatoes and chilli in half and place on a baking tray, cut side up, drizzle with 2 tbsp olive oil and season with salt and pepper. Roast for 12 minutes.
2 Heat remaining olive oil in a large frying pan over medium heat, add the sopressa, fennel seed and garlic, saute for 2 minutes.
3 Roughly chop the roasted chilli and add to the frying pan with the roasted tomatoes, cook for 5 minutes.
4 Meanwhile, in a pot of boiling salted water, cook pasta as per packet directions.
5 Add the cooked pasta to the frying pan with the olives and basil. Season to taste with salt and pepper, toss well to combine.
6 Serve and enjoy with family and friends.



Energy booster for the weekend

SAN Remo believe Friday is an ideal opportunity to enjoy pasta every week.
Brand manager Juan Briceno said it was easy to prepare, budget-friendly and a guaranteed crowd pleaser.
“What’s more, with active weekends in mind, enjoying pasta on a Friday night is the perfect way to ensure you and your family have

the energy you need for sports and other social activities,” he said.
“So, be sure to make every Friday night pasta night with San Remo to end your week on a high and start your weekend off the right way.”
Scan the QR code for the Make Friday Night Pasta Night recipe collection on the San Remo website for more recipe inspiration.



Make Friday Night, Pasta Night



Fuel your weekends and play like a champion with San Remo.