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Shelby's Penne Pasta Arrabiata

By Susie Iventosch



This tasty, spicy pasta is perfect for a summer meal. Photo Susie Iventosch

(Serves 5-7)

INGREDIENTS

1 16-ounce package of penne pasta (Arno likes Barilla)

3-4 Tbsp. olive oil

1 large yellow onion, chopped

5 cloves of fresh garlic, minced

2 large red bell peppers, diced

10 spicy jalapeno peppers or 2 habanero peppers

(I used jalapeno and finely diced them before sautéing with the rest of the veggies.)

1 lb. uncooked bacon

1 large can of peeled Roma tomatoes

50 ounces (6 1/4 cups) of vegetable stock or chicken stock

1 small can of tomato paste

1 bunch of parsley, lightly chopped

1 tsp. of Italian seasoning

1 small bunch fresh basil, leaves only (can leave whole or cut up a bit)

1/2 cup of sugar (I used just a couple of tablespoons ... you need just enough to balance out the acids)

2 cups heavy cream

Salt and pepper to taste

Additionally you can use powdered chicken stock to season

Tools needed:

1 large stock pot

Chef's knife

Immersion blender or countertop blender

DIRECTIONS

Peel onion and cut in medium dice. Chop garlic very fine or use a garlic press. Sauté onions in 2

Tbsp. oil over medium heat, without taking on much color. Then add garlic and give it a few stirs. Cut bacon into large chunks and add to onions and garlic and sauté until bacon is cooked to medium crisp. Add jalapeno pepper and continue cooking over medium low heat. Add the can of peeled tomatoes, tomato paste, lightly chopped parsley, Italian seasoning, basil and the vegetable or chicken stock. Simmer on low heat for about 1 -1/2 hours. Add sugar as needed to balance out the tomato acids, but the sauce should not taste sweet. Add heavy cream and blend the sauce. At Shelby's they use a commercial immersion blender for that purpose. I used a small food processor. The finished product should be blended until very smooth and there should not be any small chunks visible. Season to taste with salt, pepper and powdered chicken stock, if desired. In the meantime cook pasta according to package instructions. Toss with sauce and garnish with plenty of freshly grated Parmesan cheese. Serve piping hot.

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