



As the dutiful big sister, I sought to make my younger sisters some tasty food before they returned to college. And with some red wine, you can never go wrong!

Ingredients

1 packet of pasta (shell shaped)

1 red onion, finely diced

3 Garlic Clove, minced

2 large Tomatoes, grated

1/2 cup of red wine

1 cup of cheddar Cheese

1/2 a teaspoon dried basil

1/2 a teaspoon of white pepper

1 tablespoon of tomato paste

Coriander for garnish, finely chopped

Method

In your sufuria, put some water to boil. Add your shell-shaped pasta and cook them about 2 mins shy of the package directions. This is because they will finish cooking in the sauce. Once they are done, remove them from the heat, run them through some cold water and set them aside.

Meanwhile, in another separate sufuria, heat up garlic, white pepper and the red onion with some vegetable oil until the onions are soft and the garlic becomes fragrant.

Add the tomatoes and the tomato paste and mix it in. Add the basil, and the wine and allow this to simmer for about 3-7 minutes.

After this, add in the cooked pasta and the cheese and mix it in until all the cheese has melted.

Turn off the heat and garnish with your finely chopped coriander.



SERVE WITH: Meat balls, any meat stew or on its own

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/red-wine-and-tomato-cheesy-pasta/>