



chili garlic penne pasta

My favorite lazy meal of all time!!!!!! And this is also about to become your best lazy meal as well. This chili garlic penne pasta will change your life!



Ingredients

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| 1 cup of penne pasta | 1/2 a teaspoon of chili flakes |
| 1 red onion, finely diced | 2 bay leaves |
| 1 tomato | 1/2 a teaspoon of dries thyme |
| 1 table spoon of tomato paste | 1 teaspoon of black pepper |
| 4 cloves of garlic | 1 teaspoon of paprika |
| Dhania (both stems and leaves) | 1/2 a cup of parmesan cheese |

Method

First things first, cook your pasta. Once it is done, pass them through some cold water then set aside.

Add your finely chopped onion, together with the garlic and the coriander stems. Let this cook for about 5 minutes such that the onions soften and the flavors really develop.

There after, add your tomatoes, tomato paste, bay leaves and all the spices along with 1/4 cup of hot water. Let this simmer on low heat for about 10 minutes until the sauce thickens.

Add the cooked pasta and mix it in until completely coated. Once done, add the finely chopped dhanian leaves and then serve. Garnish with some parmesan cheese and dig right in!!!!



SERVE WITH: my meatball tikka masala on their own!

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/chili-garlic-penne-pasta/>