



CONCHIGLIONE PASTA

à la provençale

GRUNCH

Ingredients for 2 portions

You'll need: chopping board, garlic crusher, knife, large saucepan, medium saucepan, wooden spoon, colander

400g can chopped tomatoes

¼ bottle passata

1 tbsp tomato puree

1 tsp balsamic vinegar

1 tsp soft brown sugar

1 garlic clove, peeled and crushed

1 tbsp olive oil

1 tsp herbes de provence

Salt and black pepper

1 tbsp capers, drained and rinsed

2 tbsp pitted black olives, halved

2 anchovy fillets, finely chopped

(optional)

200g conchiglione or large pasta shells

To serve

10g fresh basil, chopped

Prepare The Ingredients First. Then Follow Steps 1 to 8.

Step 1



Bring a large saucepan of water to the boil. Add a tsp of salt, then add the pasta shells and cook according to the pack instructions.

Step 2



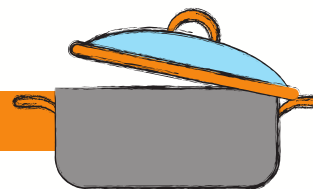
Place all the ingredients (except the pasta) in the medium saucepan.

Step 3



Stir to combine and bring to the boil. Let it bubble for 1 minute.

Step 4

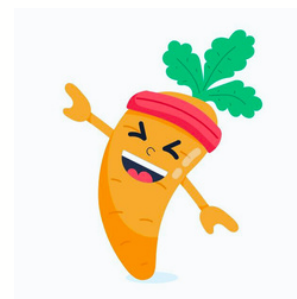


Turn down the heat, cover with a lid, and simmer gently for 15 -20 minutes, stirring frequently.

Step 5



The mixture should be thick and ketchuppy. Taste for seasoning.



Step 6



When the pasta is cooked, drain in a colander. Reserve 1-2 tbsp of the cooking water. Return the pasta to the pan and toss with the cooking water (this stops the pasta sticking.)

Step 7

Toss the pasta with the tomato sauce.

Step 8



Serve with a drizzle of olive oil, some extra black pepper, basil leaves and a little parmesan cheese.