



Posted on 17 September 2012
by Shaila Shah

Penne with Mixed Peppers Sauce

Ingredients

6 tomatoes diced
3 cloves garlic thinly sliced
1 med onion chopped
1/2 red pepper diced
1/2 yellow or orange pepper diced
1/2 green pepper diced
1/2 bunch coriander chopped
20 chopped olives
Olive oil
Salt & pepper to taste
1/2 Pkt of Penne / Fusili Pasta

Preparation

- 1 Heat the olive oil in a pan on medium heat, add onions and cook till transparent then add the garlic. Make sure onions don't burn
- 2 Add all the diced pepper cook for a couple of minutes then add the olives
- 3 After a couple of minutes. add the coriander and finally the chopped tomatoes. Cover the pan and let it cook for about 5 minutes
- 4 Turn the heat off. Add some salt and pepper to taste
- 5 Cook the pasta till al dente
- 6 Mix the sauce with the pasta and serve.

Cooks Note
