



Penne Arrabiata with DON® Salami

 **Preparation time:** 15 minutes

 **Cooking time:** 15 minutes

 **Serves:** 4

Ingredients

- 500g good quality penne
- Table salt for pasta water
- 200g **DON® Hungarian Salami** chub, slice 1/3 into thin rounds, chop remainder
- 150ml olive oil
- 4 birds eye chilli, sliced finely (optional)
- 5 cloves garlic, chopped
- 2 punnets heirloom cherry tomatoes, halved
- Thyme sprigs, picked and chopped
- 1 cup basil leaves, plus extra for serving
- Sea salt and freshly ground black pepper, to taste
- Marinated goat feta, for serving

Method

1. In a large pot of boiling water, add salt to taste like the sea. Add penne and cook until just tender.
2. Whilst pasta is cooking, bring a frying pan to the heat, add salami rounds and cook until crisp, set aside.
3. Using the same pan, add oil and sauté chilli and garlic until aromatic. Add the chopped salami, tomatoes and thyme. Allow to cook down a little, then spoon in approx. 1 cup of the pasta water and allow to heat through.
4. Strain pasta and return to pot. Add the tomato mixture and mix well over a medium heat. Fold in basil and freshly cracked black pepper.
5. Serve pasta, topped with the crisp salami rounds, more basil and marinated goat feta.

Notes:

If you don't have access to marinated goat feta, tear some baby bocconcini balls in half.