

MasterFoodsTM

PROFESSIONAL

Spicy Peri Peri Penne
RECIPE

Spicy Peri Peri Penne



<?xml version="1.0"?>

TIME

20 minutes

INGREDIENTS

11 items

MAKES

12 servings

Perfect for those who crave a kick in every bite.

SHARE

- [Pinterest \(opens in new window\)](#)
- [Facebook \(opens in new window\)](#)
- [Twitter \(opens in new window\)](#)
- [Download \(opens in new window\)](#)

- [Print \(opens in same window\)](#)

INGREDIENTS

- ¼ cup olive oil
- 2 brown onions, finely chopped
- 6 garlic cloves, crushed
- ¼ cup tomato paste
- 1kg jar fire roasted red peppers (capsicums), drained well
- 1 cup MasterFoods™ Professional Gluten Free Peri Peri sauce – Code 459873
- 600mls cooking or thickened cream
- 1kg dried penne pasta
- Lemon juice, to taste
- ½ cup finely chopped fresh flat-leaf parsley
- To serve, MasterFoods™ Professional Chilli Flakes – Code 156944

PRODUCTS USED



MasterFoods Professional Chilli Flakes 325g

[SEE DETAILS](#)



MasterFoods Professional Gluten Free Peri Peri Sauce 3L

[SEE DETAILS](#)

Cooking Instructions:

- 1
Heat oil in a large deep frying pan over medium heat. Add onion and garlic and cook, stirring, for 4-5 minutes until softened. Add tomato paste and cook, stirring, for 1 minute.
- 2
Transfer onion mixture to a food processor. Add peppers and process until mixture is smooth. Return mixture to same frying pan and stir in Peri Peri sauce and cream. Season. Bring to the boil over medium-high heat, then reduce heat and simmer, uncovered, for 10 minutes or until thickened slightly.
- 3
Meanwhile, cook pasta in a large saucepan of boiling, salted water until just tender. Drain.
- 4
Add pasta, juice to taste and two-thirds of the parsley to sauce mixture and stir to coat. Serve pasta topped with remaining parsley and chilli sprinkle.

More Recipes Like This



Choc-Berry Bircher Muesli

Cooking time

10 min

Ingredients

11 items

[SEE DETAILS](#)



Shredded Barbecue Chicken Pancakes

Cooking time

60 MINS

Ingredients

8 items

[SEE DETAILS](#)



Gua Bao Buns

Cooking time

10 min

Ingredients

11 items

[SEE DETAILS](#)



New York Inspired Tagliatelle Pasta

Cooking time

15 minutes

Ingredients

9 items

[SEE DETAILS](#)

Source URL: <https://www.masterfoodspprofessional.com.au/recipes/spicy-peri-peri-penne>