

GRILLED PEPPERONI FUSILLI

with Italian tomatoes, bell peppers and Kalamata olives



PREPARATION TIME 5 Minutes

COOKING TIME 15 Minutes

SERVES 4 Persons



INGREDIENTS

500g dried baby spiral pasta (or short pasta of your choice)

2 tablespoons olive oil

100g thinly sliced pepperoni or salami

1 clove garlic, crushed

400g jar Providore Series Provincial Italian Tomatoes With Grilled Bell Pepper sauce

½ cup Kalamata olives

Shredded parmesan cheese, for serving

Basil leaves, for garnish

METHOD

Cook pasta following packet directions, drain and keep warm.

Heat oil in a large frypan and cook salami until crisp. Add garlic and sauté for a further 20 seconds. Stir in Providore Series sauce and bring to the boil. Stir in olives and pasta.

Garnish with basil. Serve sprinkled with parmesan.

TIP

For a milder flavour substitute salami with a good quality smoked ham.