

# FETTUCCINE MARINARA

with whole cherry tomatoes and chilli



PREPARATION TIME	10 Minutes
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COOKING TIME	10 Minutes
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SERVES	4
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## INGREDIENTS

375g fresh fettuccine or linguine pasta

30g butter

1-2 cloves garlic, crushed

400g jar Providore Series Italian Vine  
Ripened Tomatoes With Red Chilli  
sauce

¼ cup white wine

500g marina mix

8 cherry tomatoes

Finely grated zest of 1 lemon

Parsley, for serving

## METHOD

Cook pasta following packet directions, drain and keep warm.

Meanwhile, melt butter in a large frypan, cook garlic for 1 minute. Add Providore Series sauce and wine, bring to the boil.

Reduce heat slightly, stir in marinara mix, cherry tomatoes and simmer for 3-5 minutes or until just cooked.

Gently toss cooked pasta through sauce. Serve immediately and sprinkle with combined lemon zest and parsley.

## TIP

1-2 tablespoons of cream may be added to marinara sauce just before serving.