

# Linguini Arrabbiata

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		coarse salt
3	cloves	garlic - thinly sliced
3/4	teaspoon	red pepper flakes
28	ounces	whole peeled tomatoes in juice - cut into chunks
8	ounces	tomato sauce
1/2	cup	dry white wine
1	pound	linguine
		parmesan cheese - grated

Bring a large pot of salted water to a boil.

Meanwhile, in a large skillet, heat oil over medium-high. Add garlic and red-pepper flakes; cook until garlic is fragrant and beginning to brown, about 1 minute. Add tomatoes with juice, tomato sauce, and wine. Simmer over medium, stirring occasionally, until slightly thickened, 8-10 minutes.

Cook pasta for 2 minutes less than package for al dente. Drain; add pasta to skillet. Cook, stirring until pasta is tender, about 2 minutes. Season with salt. Serve with parmesan and red pepper flakes.