

Spicy Arrabiata Sauce with Pasta

From the Kitchen of [Deep South Dish](#)

- 3 cups uncooked pasta (like penne, mostaccioli, rotini, shells, linguine, spaghetti)
- 1 tablespoon extra-virgin olive oil
- 1 cup chopped sweet or yellow onion
- 3 tablespoons minced garlic (about 4 large cloves)
- 1/2 to 2 teaspoons dried red pepper flakes, to taste, depending on spice level desired
- 1 (28-ounce) can diced tomatoes, undrained
- 1 (10.5 ounce) can diced tomatoes with green chilies (like Rotel), undrained
- 1 bay leaf
- 1 teaspoon kosher salt, or to taste
- 1/2 teaspoon freshly ground black pepper, or to taste
- 1 teaspoon dried parsley
- 1/4 teaspoon dried Italian seasoning
- 1/4 teaspoon dried basil
- 1/2 tablespoon freshly squeezed lemon juice
- Shaved or grated fresh Parmesan cheese, for garnish

Instructions

1. For the pasta, bring a large pot of water with a large pinch of kosher salt to a boil. Add pasta and cook al dente according to package instructions; reserve a cup of the pasta water, drain off the remainder and set aside.
2. While the pasta is cooking, heat olive oil in a soup pot over medium heat. Add onion and garlic and sauté until tender, about 5 minutes.
3. Stir in red pepper flakes and sauté with the onion for 3 minutes.
4. Add tomatoes, bay leaf, seasonings, dried herbs and lemon juice. Bring to a boil, reduce to a simmer and let cook for 45 minutes to 1 hour, or until thickened and reduced, although if the sauce gets a little too thick, use some of the reserved pasta water to thin it. Taste and adjust seasonings as needed.
5. Add pasta to the sauce, toss and transfer to a pasta bowl.
6. Garnish individual servings with freshly grated Parmesan cheese and parsley and serve immediately with a salad and fresh bread.

Notes

I used my [Fasta Pasta](#) (#ad) to cook the pasta, level 4 water, 10 minutes on high, stir and cook another 5 minutes. I didn't have enough penne so I used a mix of 1 cup penne rigate with 2 cups mostaccioli from the pantry. Add one (12 ounce) package of hot or mild Italian sausage, pan seared and sliced, or removed from casings, crumbled and cooked. For a heavier sauce to pasta ratio, increase tomatoes to two 28-ounce cans. This is also a good place to use a [Spicy Chile Crisp](#) (#ad) [Calabrian chilis](#) (#ad) or a [Nduja Sauce](#) (#ad) (a spreadable paste made with chiles and pork fat) in place of the dried red pepper flakes if you already have either of those on hand!

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