

## 'NDUJA AND SUNDRIED TOMATO PASTA

For 4 people

### Ingredients

500g of spaghetti or linguini

125g of 'Nduja

60g of sundried tomatoes

100g of grated pecorino cheese

2 tbsp extra virgin olive oil

A pinch of salt

50ml of Red wine as an option

### Directions

1. In a pot of boiling water and salt add pasta and let cook for time indicated on pack, approx. 15-18 minutes for good quality pasta.
2. Chop sundried tomatoes very very thinly, either in long strips or in squares and put them aside.
3. Chop tin tomatoes in chunky sizes, approx. bite size and put aside.
4. In a semi shallow pan heat olive oil, when oil is hot add sundried tomatoes. Let cook for a few minutes.
5. After add the tomatoes and mix both ingredients so flavours infuse. Let cook for approx. 10 minutes.
6. After add the 'Nduja. Mix well so 'Nduja melts and mixes together with previous ingredients and all the flavours infuse with each other. Let cook for approx. 10 minutes.
7. Add salt for seasoning.
8. If you like a more intense flavor add 50ml of red wine and let cook until alcohol in wine has cooked out.
9. When pasta is cooked add to pan with tomatoes, 'Nduja and sundried tomatoes. Mix together and cook mix for approx. 2 minutes until flavours are well mixed.
- 10 Add grated pecorino cheese and serve.