

# Penne all'Arrabbiata

**Category:** Pasta

**Servings:** 4

**Rating:** 10

**Source:** Sunset Magazine & Stef

## Description:

Started making this dish about 15 years ago and since then, I think I've served this pasta recipe more than any other. It's easy, no fail, always very good, and you probably have the ingredients on hand.

## Ingredients:

olive oil	1 tablespoon
ham	6 ounce cooked, chopped
onion	1 large (about 8 ounces) finely chopped
carrot	1/2 cup finely chopped
celery	1/2 cup finely chopped
dried chili pepper	1/2 teaspoon crushed
tomato	2 cans (14 ounces each)
white wine	3 or 4 tablespoons
basil	1/2 teaspoon or a sprig of fresh
oregano	1/2 teaspoon
tarragon	pinch (optional)
brown sugar	1 teaspoon (optional)
bitters	a few drops (optional)
salt	to taste
pepper	to taste
penne pasta	3/4 pound
parmesan cheese	1/4 cup grated

## Instructions:

In a 3 to 4 quart pan, combine oil and ham. Stir often over medium-high heat until lightly browned, about 5 minutes. Remove ham. Add more olive oil if necessary and sauté the onion, carrot, celery, and chilies. Stir often over medium heat until the vegetables are limp and just starting to brown, about 15 minutes. Add 1/4 cup white wine and let it cook down into the vegetables. Add the tomatoes (I chopped them in food processor first) including their liquid, herbs, sugar, and bitters, and put the ham back in pan.

Simmer uncovered, stirring often, until sauce is reduced to about 3 1/2 cups, 25 to 30 mins. Season with salt and pepper.

Cook the pasta al dente and drain (adding some of the pasta water to the sauce if it is too dry).  
Mix with sauce and cheese. Serve extra grated cheese and chili flakes on the side.