



Penne with Chipotle Red Wine Sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

-Serves approx. 1 to 2. Double, triple, or quadruple as necessary: For penne: -250 grams penne -Boiling water -Lots of salt For sauce: -2 T olive oil -3 tomatoes, chopped - 1 T tomato paste -1/2 zucchini, chopped -2 cloves garlic, crushed (whole, but crushed with the blade of a knife) -2 t of chipotle adobo (sauce that comes with canned chipotles) -splash of dry red wine (I used a half-drunken bottle of Spanish tempranillo) -1 t dried oregano (fresh is best, but didn't have any around) -1/2 t dried basil -handful of fresh cilantro (otherwise known as coriander), chopped

Instructions

Monday night, exhausted from work, not in the mood to deal with my disgusting post-weekend kitchen, yet must. I needed a quick dish, something that did not use too many dishes (they are already in the sink waiting to be washed). Alas, pasta saves the day again... with a little help from a smoky chili and Spanish red wine. 1. Heat water, add salt, put in penne when boiling 2. Make the sauce: heat the olive oil in a pan, when hot add the crushed garlic cloves. Let simmer for 30 seconds to 1 minute. 3. Add zucchini. Let cook for 1-2 minutes. 4. Add tomatoes. Let them begin to reduce, then add adobo and tomato paste. 5. Add dried oregano and basil. 6. Add 1-2 T water and continue to reduce and become, well, sauce-like. 7. Add a splash of red wine. I found the earthy undertones of the tempranillo worked well with the smokiness of the chipotles and also sweetened the sauce a bit. 8. Take sauce off heat and mix with finished, drained penne. 9. Top with cilantro and, if desired, queso blanco or another grated cheese. 10. Have a glass of wine. Leave the dishes for Tuesday.