



Tomato and Basil Linguini



DIFFICULTY: EASY



PREPARATION TIME: 10
MINUTES



COOKING TIME: 20 MINUTES



SERVES: 4

Ingredients

250g Linguini
*for a gluten-free alternative, you can use gluten-free pasta

1-2 punnets Heirloom Tomato

1 Birdseye Chilli

3 Cloves Garlic

1 Bunch Basil

150ml White Wine

100ml Olive Oil

Salt & Pepper to taste

Method

Place a medium-sized saucepan on an Induction cooktop on pot boost or Step Flame 9.

Half fill the saucepan with water and add 2 teaspoons of salt. When boiling, lower Induction level to 9 and add the pasta, cook following time recommended on the packet or until al dente.

Drain pasta and place on a tray, drizzle with a little olive oil so it does not stick, then set aside.

Cut the heirloom tomatoes in half, slice the chilli, crush the garlic and pick and tear the basil leaves.

Heat oil in a frypan over Induction level 7 or Step Flame level 9.

Add the chilli and garlic and stir until lightly coloured, then add your tomatoes and cook for another 1-2 minutes before adding white wine. Cook for another 5 minutes.

Add the basil and pasta back to the pan and heat through. Season to taste with salt and pepper. Serve when pasta is heated through.

Notes

Oven temperatures are for conventional; if using fan-forced (convection), reduce the temperature by 20°C. | We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. | All herbs are fresh (unless specified) and cups are lightly packed. | All vegetables are medium size and peeled, unless specified. | All eggs are 55–60 g, unless specified.