



PASTA ARRABIATA



INGREDIENTS

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- 1 lb your favorite gluten-free pasta
- 6 garlic cloves, minced
- $\frac{1}{4}$ of not chicken bouillon and $\frac{1}{4}$ water
- 5 large organic vine tomatoes, diced (roughly 2 lbs)
- 1 t smoked paprika
- $\frac{1}{4}$ t dried basil
- 1 tsp red pepper flakes
- A few fresh basil leaves
- $\frac{3}{4}$ t salt, or more to taste
- 1 handful parsley, chopped

DIRECTIONS

Cook garlic in a small amount of broth on medium heat for 1-2 mins. Add tomatoes and increase temperature to medium-high until mixture starts to boil. Add salt, red pepper, paprika and dried basil. Cook pasta al dente according to package instructions. Rinse and put aside. At 15 minutes, crush tomatoes and continue cooking. After about 20 minutes of cooking tomatoes, add in parsley and simmer 2 minutes. Combine pasta and tomatoes. Add basil. Garnish with fresh parsley and basil.

