



## Ziti with Spicy Tomato Sauce

1 pound ziti pasta  
1 small white onion, chopped  
8 large garlic cloves, minced  
1 small stalk celery, finely chopped  
1 small carrot, peeled and finely chopped  
2 large tomatoes, peeled and chopped  
1- 28 oz. can tomato sauce + 1 can water  
1 tablespoon dry basil  
1 tablespoon dry oregano  
1 teaspoon cayenne pepper  
1 cup cream  
Olive oil  
Salt & freshly ground black pepper

- Put 2 tablespoons of olive oil into a pot. Heat. Add the onion and cook for 4 to 5 minutes, stirring occasionally. Add the celery, carrots and garlic. Mix well. Cook for an additional 5 minutes, stirring occasionally, until onion starts to brown. Add the basil, oregano and cayenne. Mix well and cook for 1 minute. Add the tomatoes, with their rendered juice, and cook for 5 more minutes. Add a little bit of water if needed if it dries up too much.
- Add the tomato sauce. Add water to the empty can and mix well with the remaining tomato sauce. Add to the pot. Bring tomato sauce to a boil, cover, reduce heat and simmer for 1 to 1 1/2 hours.
- While the sauce is cooking, bring a large pot of salted water

to a boil. Cook the ziti as per package instructions. Drain and set aside.

- Once the tomato sauce is cooked, add the cream. Mix well and heat through. Add the pasta. Mix in the pasta with the tomato sauce. Serve with shredded Parmesan cheese. Enjoy!

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