

Let's Make a Baby Pasta

Penne with Spicy Tomato Sauce



We don't know why this pasta is so good at what it does. All we know is that Glamour.com food blogger Sarah Jio has made it three times for her husband; now they have three babies. You do the math.

1. In a large pot, bring water to a boil and add a large pinch of salt.

2. Add the penne to the pot and cook according to package instructions until al dente. Set aside $\frac{1}{2}$ cup of cooking liquid, then drain and reserve the pasta in a serving bowl.

3. Meanwhile, in a large skillet, heat the oil over moderate heat. Add the garlic and red pepper flakes and cook, stirring constantly with a wooden spoon, for about 30 seconds, being careful not to let the garlic brown. Add the tomatoes and crush them with the back of your spoon (leaving the sauce a bit chunky). Simmer until warmed through, about 10 minutes. Add salt to taste. (Sauce will keep for up to three days in the fridge.)

4. Scrape the tomato sauce into the serving bowl with the pasta and toss to coat. Sprinkle the cheese on top and serve—with red wine and candlelight!

Serves 2 to 4

Kosher salt
 $\frac{3}{4}$ pound penne
2 tablespoons olive oil
2 garlic cloves, minced
 $\frac{1}{2}$ teaspoon red pepper flakes (or slightly more for spicier results)
One 14-ounce can diced or crushed tomatoes (preferably San Marzano)
 $\frac{1}{4}$ cup grated Pecorino Romano or Parmigiano-Reggiano cheese