



## FETTUCCINE NAPOLITANO

(Charne Wylie, Pretoria campus).

### INGREDIENTS

- \* 500g fresh or dried fettuccine, cooked al dente
- \* 800g whole peeled tomatoes in tomato juice
- \* 3 leeks, roughly chopped
- \* 1 onion, roughly chopped
- \* 5 garlic cloves, crushed
- \* 2 red chillies, seeded and chopped
- \* 3t olive oil
- \* 3t butter
- \* Salt to taste
- \* Parmesan cheese, grated
- \* Green peppercorns, to taste

### METHOD

**1** Preheat the oven to 170°C. Place the tomatoes, leeks, onion, garlic and chillies in a large roasting pan and top with the olive oil, butter and salt. Roast until the tomatoes start to brown around the edges. Stir and roast for a further 10 minutes. Toss with the pasta and sprinkle over the Parmesan and peppercorns. Serves four.