1 teaspoon dried basil, 3 drops hot pepper sauce, 1 can diced tomatoes, 2 red Chile peppers, seeded and chopped, 1 onion diced, 1 tablespoon vegetable oil, 1 package rotini pasta, 1 clove garlic, crushed, 1 teaspoon Italian seasoning, salt as per required.

Take a great pan of casually salted water to a spot. Heat pasta in roasting water for 8 to 10 mint, or till al dente gutter. Temporarily, heat oil in a pan over average heat. Saute garlic with herb and Italian interest for 2 to 3 mint. Stirring in onion and chiles heat till onion is caring. Stirring in tomatoes and burning mush seethe for 5mint, or till heated done. Heave with the heated pasta, and period with salt.