

Spicy tomato pasta with ricotta and thyme



Delicious tomato pasta with fresh chilli and ricotta cheese makes wonders

Ingredients:

1. 1 small red chilli, finely chopped
2. 1/2 tablespoon fresh thyme leaves
3. 150g fresh ricotta cheese, crumbled
4. Cooked angel hair pasta, to serve
5. Olive oil, to serve

Method:

1. Make basic tomato sauce: Heat oil in a saucepan over medium heat. Add onion and garlic. Cook, stirring occasionally, for 5 minutes or until onion has softened.
2. Add tomato paste. Cook, stirring, for 1 minute. Add tomato. Bring to the boil. Reduce heat to low. Simmer for 10 to 15 minutes or until sauce has thickened slightly. Add thyme and chilli. Stir to combine.
3. Add half the ricotta to sauce just before serving. Stir to combine. Serve with pasta. Top with remaining chilli, thyme and ricotta. Drizzle with oil.