



SAN REMO

THE PASTA PEOPLE SINCE 1936



Pasta Recipes



Index

	Page
Classic Spaghetti Bolognese	2-3
Mozzarella & Basil Gratin with Small Shells	4-5
Pasta Bake with Tuna	6-7
Pasta E Fagoli Soup	8-9
Pasta Nicoise with Sun-Dried Tomato Vinaigrette	10-11
Penne Puttanesca	12-13
Prawn, Lemon & Parsley Linguine	14-15
Spaghetti Arrabiata	16-17
Spicy Moroccan Meatballs with Spaghetti	18-19
Vegan Mac & Cheese with Kale Chips	20-21

Classic Spaghetti Bolognese

Ingredients:

500g San Remo No 5 Spaghetti
2 tbsp olive oil
2 tsp rosemary, chopped
2 cloves of garlic, crushed
400g beef mince
1 onion, thinly sliced
1 red capsicum, diced
400g can tomatoes, pureed
3 tbsp tomato paste
Salt and pepper to taste
Grated cheese, to serve



Method:

1. In a pot of boiling, salted water, cook pasta as per packet instructions.
2. Heat olive oil in a pan, fry chopped rosemary, crushed garlic, 400g beef mince, thinly sliced onion and diced red capsicum.
3. Cook until the onions are soft and beef starts to brown. Add canned tomatoes and tomato paste.
4. Cook until the sauce is boiling, then reduce heat and simmer 15 minutes until the beef is cooked and the capsicum tender.
5. Season with salt and pepper to taste.
6. Divide pasta into bowls and top with sauce. Sprinkle with grated cheese.



prep time
15



cook time
20



serves
4



Mozzarella & Basil Gratin with Small Shells

Ingredients:

- 500g San Remo No 28 Small Shells
- 1 tbsp butter
- 4 eggs
- 1 cup of thickened cream
- 300g mozzarella, grated
- ½ cup parmesan, grated
- ½ cup pecorino, grated
- 200g gruyere cheese or melting cheese, diced
- 1 cup cherry tomatoes, cut into halves
- ½ cup basil leaves, torn in halve
- Salt and pepper



Method:

1. Pre-heat oven to 180C.
2. In a pot of boiling salted water, cook pasta as per packet directions.
3. Grease a baking dish with butter.
4. In a large bowl, beat eggs, cream and gradually add mozzarella, parmesan, pecorino and 2/3 of gruyere. Add tomatoes and basil to egg mix and set aside.
5. Strain pasta and add to egg mix, season with salt and pepper and stir.
6. Pour pasta into baking dish and top with remaining gruyere. Bake for 15 minutes or until golden.
7. Remove from oven and allow pasta to cool for 5 minutes and serve.



prep time
5



cook time
25



serves
4



Pasta Bake with Tuna

Ingredients:

- 500g San Remo No 18 Penne
- 2 tbsp extra virgin olive oil
- 1 brown onion, peeled and finely diced
- 2 x 400g tins chopped tomatoes
- Sea salt flakes and freshly ground black pepper
- 2 x 185g tins tuna in olive oil
- ¼ bunch basil leaves or 1 teaspoon dried basil (if fresh is not available)
- 1 cup grated Parmesan cheese



Method:

1. Pre-heat the oven to 200°C (180°C fan-forced). Lightly grease a large baking dish.
2. In a pot of salted, boiling water, cook pasta as per packet directions. Drain.
3. In a small frying pan, heat oil over a medium heat. Add onion and cook for 4 minutes, or until onion becomes translucent and aromatic. Add the tomatoes, salt and pepper, cover and cook on a gentle heat for 20 minutes, or until the sauce has thickened.
4. Add tuna and basil leaves, stirring until well combined. Add the cooked pasta, tossing until well coated.
5. Place half the pasta into prepared baking dish, sprinkle over ½ cup Parmesan cheese to cover pasta. Add remaining pasta and sprinkle with remaining Parmesan cheese. Cover baking dish with foil and place in preheated oven for 25-30 minutes until cooked. Remove foil for the last 5 minutes of cooking to allow the top of the pasta to become golden and crisp.



prep time
15



cook time
40



serves
4



Pasta E Fagoli Soup

Ingredients:

500g San Remo No 27 Curls
2 tbsp olive oil
1 clove garlic, crushed
1 small onion, peeled and diced
1 tsp ground paprika
1 carrot, peeled and diced
2 stalks celery, diced
400g tin crushed tomatoes
2 cups vegetable stock
1 cup water
10 green beans, finely sliced
200g tin two-bean mix, drained and rinsed
Salt and pepper to taste
Grated parmesan, to serve



Method:

1. Heat the olive oil in a deep saucepan; add garlic, onion and paprika and sauté gently until soft.
2. Add the carrot and celery; continue to cook for 2 minutes.
3. Pour in the crushed tomatoes, stock, water, beans and uncooked pasta. Bring to the boil and then reduce heat and simmer for 15 minutes.
4. Season with salt and pepper and serve with grated parmesan.



prep time
10



cook time
20



serves
4



Pasta Nicoise with Sun-Dried Tomato Vinaigrette

Ingredients:

- 500g San Remo No 18 Penne
- 250g green beans, halved diagonally
- 425g can tuna chunks in spring water, drained and flaked into large pieces
- 1 small red onion, cut into thin wedges
- 200g grape tomatoes, halved
- ½ cup bottled roasted red capsicum strips
- ½ cup firmly packed basil leaves, torn if large
- 50g baby rocket
- 1/3 cup pitted black olives
- 4 boiled eggs, peeled and halved



Dressing ingredients:

- 8 sun-dried tomatoes packed in oil, drained and chopped
- ¼ cup red wine vinegar
- 2 cloves garlic, crushed
- ½ cup extra virgin olive oil
- ground black pepper and salt, to taste

Method:

1. In a pot of boiling, salted water, cook pasta according to packet directions. Drain and rinse under cold water. Drain well and place in a large bowl.
2. Meanwhile, cook beans for 2 minutes in boiling water. Drain and place in cold water to cool. Drain well.
3. Add tuna, beans, onion, tomatoes, capsicum, basil, rocket and olives to the pasta and toss gently. Place on a shallow serving bowl or platter.
4. Place all vinaigrette ingredients in a small food processor and process until blended. Drizzle dressing over the salad and toss gently. Arrange egg halves on top of salad.



prep time
15



cook time
15



serves
4



Penne Puttanesca

Ingredients:

500g San Remo No 18 Penne

2 tbsp olive oil

1 clove garlic, crushed

2 x 400g tins peeled tomatoes, chopped

2 tbsp stuffed olives, sliced

1 tbsp parsley, chopped

½ capsicum, finely diced

4 anchovy fillets, drained and chopped

1 tsp basil leaves

½ tsp chilli powder (or to taste)

1 tsp sugar

Salt & pepper, to taste

Parmesan cheese, to serve

Parsley, to serve



Method:

1. On medium heat, heat olive oil in a saucepan. Fry garlic until brown, stir frequently.
2. When brown add tomatoes, olives, parsley, capsicum, anchovies, basil and chilli.
3. Season with sugar, salt and pepper. Bring to boil and simmer gently for 15 minutes.
4. In a pot of boiling, salted water, cook pasta according to packet directions. Drain well and return to pot.
5. Add ¾ of the sauce and gently stir it through.
6. Serve hot topped with the remaining sauce, sprinkled with Parmesan cheese and garnished with basil or parsley leaves.



prep time
15



cook time
15



serves
4



Prawn, Lemon & Parsley Linguine

Ingredients:

- 500g San Remo No 1 Linguine
- ½ cup olive oil
- 2 tbsp butter
- 1 tbsp crushed garlic
- 500g prawn meat, deveined & finely diced
- 2 lemons, zested & juiced
- Salt & pepper
- ½ bunch flat leaf parsley, chopped
- ½ bunch mint, finely chopped



Method:

1. In a pot of boiling, salted water, cook pasta as per packet directions.
2. In a large pan, heat olive oil and butter on medium heat until butter has melted.
3. Next, place garlic and prawn meat into pan and sauté for 3 to 5 minutes or until prawns are cooked.
4. Add, lemon zest, lemon juice and reduce heat to a simmer. Cook for a further 3 minutes.
5. Season with salt and pepper.
6. Add parsley and mint to pan and stir through and turn off the heat. Finally strain pasta and toss through the sauce.
7. Serve with extra cracked pepper.

Developed by Adam Swanson for San Remo.

© San Remo Macaroni Company Pty Ltd



prep time
5



cook time
10



serves
4



Spaghetti Arrabiata

Ingredients:

500g San Remo No 5 Spaghetti
1/4 cup olive oil
1/4 cup fresh parsley, chopped
4 garlic cloves, crushed
4 onions, roughly chopped
140g tomato paste
2 tsp dried basil
1 tsp oregano
1/2 tsp chilli flakes, crushed
Salt and cracked black pepper, to taste
2 x 400g cans tomatoes, crushed
Parmesan cheese



Method:

1. In a pot of boiling, salted water, cook pasta as per packet instructions.
2. Heat oil in a large pan on low-medium heat.
3. Stir in parsley and garlic and cook for 5 minutes.
4. Add onions and cook a further 10 minutes until caramelised.
5. Add tomato paste, basil, oregano and chilli flakes.
6. Season generously with salt and pepper, stir well and cook for 2 minutes.
7. Add tomatoes and simmer uncovered for 45 minutes on medium heat.
8. Toss sauce through the pasta and garnish with parmesan cheese.



prep time
10



cook time
45



serves
4



Spicy Moroccan Meatballs with Spaghetti

Ingredients:

500g San Remo No. 5 Spaghetti
500g beef mince
1 cup coarse breadcrumbs
1 egg, lightly beaten
1 tbsp ground cumin
1 tbsp ground hot paprika
1 tsp ground cinnamon



½ cup coriander, chopped finely
1 tbsp crushed garlic
Salt and white pepper
¼ cup olive oil
1 small red onion, diced
1 x 400g tin of crushed tomatoes
1 cup chicken stock

Method:

1. In a pot of boiling salted water, add the pasta and cook as per packet directions.
2. Mix together mince, breadcrumbs, egg, cumin, paprika, cinnamon, coriander and garlic.
3. Add salt and pepper to taste. Roll tablespoonfuls of mince into balls.
4. Heat half the oil in a pan on medium heat and fry meatballs for 2 to 3 minutes or until lightly browned.
5. Once cooked, remove and place onto a tray.
6. Heat remaining oil and fry onion for 2 minutes. Add tomatoes, chicken stock and bring to the boil.
7. Reduce heat to a simmer and add meatballs.
8. Cook for a further 8 to 10 minutes.
9. Season again with salt and pepper.
10. To finish, add pasta to pan and mix together.



prep time
5



cook time
20



serves
4



Vegan Mac & Cheese with Kale Chips



Ingredients:

250g San Remo No 35 Elbows

½ bunch of kale

2 tbsp olive oil

Salt

Pepper

2 tbsp parsley, chopped (optional)

Chilli flakes (optional)

Sprouts (optional)

Mac 'n' cheese sauce:

1 cup of coconut milk

½ cup of cashews, soaked for at least 8 hours, drained and rinsed*

¼ cup of nutritional yeast flakes

1 tbsp arrowroot powder

2 garlic cloves, minced

1 ½ tsp onion flakes

½ tbsp dijon mustard

½ tbsp apple cider vinegar

½ tsp salt

¼ tsp black pepper

1 tbsp miso paste
(optional, for more umami flavour)

½ tsp of turmeric

(optional, just for colour)

Method:

1. Preheat oven to 110°C.
2. Wash kale and dry thoroughly, then tear into small pieces, discarding hard stems. Place kale pieces on a baking tray, pour over 1 tbsp of the olive oil and toss with your hands to make sure all the kale is covered.
3. Spread the kale out, making sure they aren't touching too much (you may need 2 baking trays). Place in oven for around 10 minutes, until kale is crispy, but not burnt. Remove from the oven, sprinkle with some salt and set aside.
4. In a pot of boiling salted water, cook pasta as per packet directions, when done, save ½ cup of pasta water and drain the rest.
5. In a blender, add all the Mac 'n' Cheese sauce ingredients and blend until smooth.
6. Pour the sauce into a saucepan and heat slowly, stirring constantly until the sauce thickens (if it gets too thick, add a little bit of pasta water).
7. Turn off heat, then add the pasta and chilli flakes and stir to combine. Season with salt and pepper as needed.
8. Serve in bowls, top with kale chips, sprouts and parsley.



prep time
10



cook time
10



serves
2



 /sanremopasta

We're family.