

# Trapani-style Rigatoni



**Serves 6    Prep 15 mins**

**Cooking 15 mins**

**Easy**

## **Ingredients**

500g dried rigatoni  
40g Parmesan cheese  
100g whole blanched almonds  
2 large bunches of fresh basil  
olive oil  
450g cherry tomatoes, red & yellow if possible  
Serve with some salad leaves or a chicory salad

1. Boil the water into a large saucepan on a medium heat.
2. Put the Parmesan, 100g of the almonds into a food processor and whizz until fine. While the processor is still running, add 1½ bunches of basil and two thirds of the cherry tomatoes. Whizz to a paste, then add a lug or 2 of olive oil. Taste and season, if needed, then put aside. Halve or quarter the remaining tomatoes, then put aside.
3. To make the pasta, add the pasta to the boiling water, turn the heat up high and cook according to packet instructions. Fill and re-boil the kettle for topping up, if needed.
4. Tip the pasta into a large serving bowl. Toss quickly, then scatter the reserved cherry tomatoes and basil on top and take to the table. Serve with some salad leaves or a chicory salad

