

Arizona Arrabiata Sauce



A slightly spicy Italian pasta sauce with an Arizona twist. Add to penne to create classic Penne Arrabiata.

1/4 cup **QCOM Tuscan Estate Extra Virgin Olive Oil**

1 small onion, finely chopped

1 or 2 jalapenos, seeds and membrane removed, minced

3 cloves garlic, minced

1/2 tsp. fresh rosemary, chopped

1 tsp. salt

1/4 tsp. fresh ground pepper

1/2 tsp. fresh oregano, chopped

4 tbsp. **QCOM balsamic vinegar**

28 oz. can tomato sauce

In a skillet, add olive oil and sauté onions and jalapenos over low heat until translucent (8-10 minutes). Add garlic, rosemary, oregano, salt, pepper and continue to sauté for about 3-4 minutes. Add Queen Creek Olive Mill Balsamic Vinegar, tomato sauce and simmer for 30 minutes. Toss with your favorite pasta.

Wine Pairing: Pinot Noir