

Spaghetti with Tomatoes and Green Beans

This recipe from Puglia is called Spaghetti con fagiolini alla Pugliese.

You can swap in pesto for the tinned tomatoes, and add chopped cherry tomatoes when you add the beans.

Recipe serves 4

Ingredients

320g dried spaghetti
2 garlic cloves
1 dried red chilli
2 tablespoons olive oil
1 tin whole or chopped tomatoes
100g fresh, frozen or tinned green beans.

Parmesan, Gran Padano or Pecorino cheese, grated.

Method

Peel and finely slice the garlic.

Crumble the dried chilli.

In a frying pan, gently heat the olive oil, add the chilli and garlic and cook for a few minutes.

Add a pinch of salt.

Add the tinned tomatoes, pepper and a pinch of sugar.

Cook over a medium heat for about 10 minutes.

If your beans are fresh, top and tail them, then cook in boiling salted water until they are tender.

If you are using canned beans, just drain off any liquid.

Frozen beans can be added directly.

Add your beans to the pan and season to taste.

Cook spaghetti and then stir pasta into sauce.

Serve with grated Parmesan/Gran Padano or Pecorino cheese.