

# JOES PENNE PASTA WITH IRISH BLACK PUDDING, OLIVES PEPPERS AND PASSATA

Serves 4

## Ingredients

280g Good Quality Irish Black pudding  
200g cherry tomatoes (roughly chopped)  
2 red peppers (roughly chopped)  
500ml of passata (make yourself or buy a quality one)  
Rapeseed or sunflower oil (or an oil of your choice)  
100g olives (pitted)  
2 cloves garlic (minced)  
Salt and pepper  
500g penne pasta (dried,)  
Fresh basil (chopped)

## Method

Heat some oil in a large, heavy pan over medium heat. Add the Black pudding and cook for 30 seconds on each side until light golden in colour. Remove the Black pudding from the pan and set to one side.

Return the pan to the heat. Add the garlic and cook for 1 minute or until tender.

Add the tomatoes, peppers and olives to the hot pan and toss gently.

Add the passata and bring to a gentle simmer for around 10 minutes. Season to taste.

Meanwhile, cook the pasta in a large pot of boiling, salted water for 8 minutes, or until the pasta is al dente and strain the pasta.

Add the cooked Black pudding to the sauce being careful not to break it up too much.

Toss the al dente pasta in the sauce and serve with a scattering of fresh chopped basil.