



Tomato & Chilli Pasta

Recipe by Jake Kendall
Founder of The Cornish Larder

A super simple Cornish Tomato & Chilli Pasta made with our Tomato, Chilli and Dead Man's Fingers Rum Relish! A perfect mid-week meal!

1. Carefully fill a large pot three-quarters of the way up with boiling water, add a tiny pinch of salt and bring back to the boil.
2. Add the pasta and cook according to packet instructions – you want to cook your pasta until it is al dente. This translates as 'to the tooth' and means that it should be soft enough to eat, but still have a bit of a bite and firmness to it.
3. Whilst the pasta is cooking, crumble your feta & slice your cherry tomatoes in half.
4. Once the pasta is done, ladle out and reserve a cup of the cooking water and keep it to one side, then drain in a colander over the sink.
5. Place your pot back on the heat with a splash of olive oil, then fry your cherry tomatoes until they blister. Add your jar of Tomato relish and season to taste.
6. Tip your pasta back into the pot and add a ladle of the pasta water to loosen the sauce if needed.
7. Serve up and sprinkle over your feta, chopped chives and black pepper.

Prep Time: 5 mins

Cook Time: 20

1 Jar of our Tomato and Chilli relish with Dead Man's Fingers rum

250g of pasta

50g of Feta cheese

200g cherry tomatoes

Handful of chopped chives

Salt & Pepper

Olive Oil