

Spicy Pasta with Tomatoes and Arugula

(Pasta Piccante con Pomodori e Rucola)

Fresh-tasting, easy to make and perfect for weekday entertaining.

4 SERVINGS

- 4 teaspoons pine nuts
- 2 large garlic cloves
- 2 cups coarsely chopped seeded tomatoes (about 1 pound)
- 2 tablespoons extra-virgin olive oil
- 1 large jalapeño chili, seeded, chopped

- 2 cups salad macaroni or other small tubular pasta
- 2 cups sliced arugula (about 2 large bunches)

Finely chop pine nuts and garlic in processor. Transfer to large nonstick skillet. Add tomatoes, oil and jalapeño. Season mixture with salt and pepper. Let stand 1 hour at room temperature.

Cook pasta in large pot of boiling salted water until just tender but still firm to bite. Reserve $\frac{1}{4}$ cup pasta cooking liquid. Drain. Add pasta and $\frac{1}{4}$ cup cooking liquid to tomato mixture. Stir over medium-high heat until heated through, about 4 minutes. Remove from heat. Add arugula; toss to blend. Season with salt and pepper.

PER SERVING: calories, 312; total fat, 9 g; saturated fat, 1 g; cholesterol, 0