**Method**

- Bring a pot full of salted water to a boil. Add the pasta and boil for 1 minute less than the directions on the package.
- When ready, drain and keep warm. You can toss them with 2 tablespoons of olive oil if you like.
- Place a deep pan over medium heat and add 3 tablespoons of olive oil.
- Finely chop the onion, mince the garlic and add them to the pan.
- Add the sugar and chili peppers. Sauté for about 6-8 minutes, until the onion softens.
- Add the tomato paste and stir.
- Add the fresh tomatoes and bouillon cube. Boil for 2-3 minutes.
- When the Arrabbiata sauce is ready, add the pasta.
- Toss well to coat and remove from heat.
- Add the basil, parmesan cheese, freshly ground pepper and 3 tablespoons of olive oil.
- Lightly toss and serve.

**Ingredients**

- 400 g penne pasta
- 6 tablespoons olive oil (3 tbsps + 3 tbsps) + extra 2 tablespoons for pasta
- 1 onion
- 4 cloves of garlic
- 1 tablespoon sugar
- 4-5 hot chili peppers, finely chopped
- 1 tablespoon tomato paste
- 500 g ripe tomatoes, finely chopped
- 1 vegetable bouillon cube
- 100 g parmesan cheese, grated
- 10 g basil, finely chopped
- freshly ground pepper
- basil, for serving

**Διατροφικός πίνακας**

<table>
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<th>Nutrition information per portion</th>
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<tr>
<td>Calories (kcal)</td>
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<table>
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