Pasta Arrabbittia

28 ounce can crushed tomatoes

1/4 cup pepperoncini (whole or chopped)

2 Tablespoons tomato paste

1 clove garlic, minced

1/4 teaspoon crushed red pepper flakes

1 teaspoon anchovy paste

1/2 teaspoon paprika

salt and pepper

1/4 cup grated Peccorino Romano cheese

Parmesan cheese (for sprinkling)

1 pound penne

In saucepan, combine tomatoes, pepperoncini, tomato paste, garlic, red pepper, anchovy, paprika, salt and pepper. I left my pepperoncini whole so that I could remove them later. Simmer on low 8 minutes.

Remove pepperoncini and stir in Pecorino.

Cook penne according to package directions.

Toss pasta with sauce.