



Rigatoni with Mediterranean Vegetables and Red Wine Vinegar

whatever vegetables you have on hand, eg mushrooms, eggplant, zucchini, chopped roughly
a couple of cloves of garlic
1 tin crushed tomatoes
about 2 tbsp tomato paste
rigatoni or other pasta
a few marinated artichoke hearts
a handful black olives, pitted and chopped
a splash Cobram Estate St Leonards Red Wine Vinegar
freshly ground pepper and salt
a little grated parmesan

Serves 2

St Leonards Red Wine Vinegar



Cobram Estate St Leonards Red Wine Vinegar is a wonderful base for dressings and marinades, and also great for deglazing roasting pans.

Saute the fresh vegetables and the garlic in a wok until softened. Add the tomatoes and tomato paste, and turn the heat up so it's at a high simmer to reduce the liquid.

Put a large pot of water on to boil. Keep simmering the sauce while the water comes to the boil. Once at a rolling boil, add pasta and cook until al dente. A couple of minutes before the pasta is cooked, add the artichoke hearts and olives to the sauce.

Drain the pasta. Take the sauce off the heat and add a generous splash of Cobram Estate St Leonards Red Wine Vinegar, pepper, salt and parmesan. Mix through the pasta and serve at once.

Enjoy your meal,

Gabriel Gaté