

Plan your pasta party!



Penne all'Arrabbiata recipe

With the big day approaching and excitement building, this is the perfect time to get your friends and family together for a big pasta party so they can carb load in solidarity with you!

- Make big batches of a simple pasta dishes (try and avoid expensive ingredients to keep costs down) and charge people a suggested donation for their supper.
- Hold a raffle to accompany the evening to drum up extra funds.
- Share photos of your evening on social media along with a link to your online page to encourage even those who couldn't make it to donate!
- Are your attendees coming to cheer you on race day? Remember to show them your NSPCC race day supporter guide to check they know which cheering points to go to!
- Whip up a cold pasta salad and hold a lunchtime fundraiser in your office, a great way for your colleagues to wish you last minute good luck!

3 tsp oregano
1 tsp thyme
3 tsp dried basil
3 garlic cloves, chopped
2 dried chilli peppers
400g tin of cherry tomatoes in sauce
2 tbsp balsamic vinegar
Handful of grated cheese (optional)
Pinch of salt and black pepper to taste
Olive oil
300g penne or other short pasta



Serves 4 but you can double or triple up for more people!

Method

Heat 2 or 3 tbsp of olive oil in a tall pan, add the dried oregano and thyme, chopped garlic and crushed chilli peppers. Fry for few minutes. Don't let the garlic turn brown.

Add the tin of cherry tomatoes into the pan. Simmer uncovered for about 8 minutes and let the excess water evaporate.

Reduce the heat, cook for another few minutes, stirring occasionally and crushing the tomatoes into the sauce. Add pinch of salt and black pepper to taste. Add both dried and fresh basil; 1 tbsp of olive oil and 2 tbsp of balsamic vinegar. Stir.

In the meantime, cook the penne according to the packet instructions. Mix the pasta with sauce and garnish with fresh basil leaves and handful of grated cheese before loading onto plates!

Case study:

John, from Southwark, raised over £250 with his fundraising pasta party last year. He told us 'It was great getting so many people round for dinner, and it got me everyone really excited for race day!'