

Flaky Fish with San Remo Rigatoni

Ingredients:

- 1 pack of San Remo Rigatoni
- 500g boarfish fillets (skinless)
- Olive oil
- 2 cloves of garlic
- 1 red chilli
- 1 red onion, diced
- 1 punnet cherry tomatoes
- ¼ cup light white wine (we recommend: Seppeltsfield 2018 Barossa Vermentino)
- 50g Kalamata olives
- Fresh parsley

Method:

To begin, cook the San Remo rigatoni in boiling water, as per packet instructions. Drain and set aside.

Over a medium heat, add olive oil to a pan. Add chopped garlic, chilli and diced onion to the oil. When fragrant and golden, add whole cherry tomatoes. Once tomatoes are soft, gently break them apart with your spoon to release the liquid.

Deglaze the pan with white wine (we've used a light and fruity Seppeltsfield 2018 Barossa Vermentino). Add the fish fillets to the pan and cover with a lid. Cook for about 7-10 minutes, or until fish flakes easily.

Add the rigatoni to the pan with chopped parsley and olives. Cook for a few more minutes, then serve.

