

## TASTE WITHOUT WASTE

### Penne with Onion and Tomato Jam

Serves 2-3.

#### **Ingredients**

1 tbsp olive oil  
2 red onions, halved and thinly sliced  
2 tsp brown sugar  
1 tbsp balsamic vinegar plus a few extra drops  
400g can chopped tomatoes  
100g penne  
1/3 cup pitted kalamata olives, halved lengthways  
50g shaved Parmesan cheese  
Sea salt and freshly ground black pepper

#### **Method**

Heat olive oil in a frying pan. Add the onion and sweat gently for five minutes. Throw in the brown sugar and cook over a medium-low heat, stirring regularly, for 10 minutes or until caramelised.

Add the vinegar, bring to a boil and cook for two minutes, stirring constantly. Tip in the tomato and simmer, stirring regularly, for fifteen minutes or until the mixture has reduced to a jam-like consistency. You want it to be thick but still hold a little moisture.

Meanwhile cook the pasta in a small pot of salted boiling water until al dente. Drain and return to the pot.

Stir through the olives and about  $\frac{3}{4}$  of the onion jam. Toss until well combined. Season with a good grind of sea salt and black pepper.

Serve sprinkled with parmesan.

Source: A Taste Without Waste original.  
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