

# Rigatoni with Swordfish Ragu

## *Ingredients:*

- 2 Swordfish steaks, skin removed
- Salt
- Olive oil
- 6 cloves garlic, thinly sliced
- 1 tablespoon red chili flakes
- 8 anchovy fillets, diced small
- 500 grams Rigatoni pasta
- Juice of 1 lemon
- 1 tin diced tomatoes
- 1 jar Vass Virgin olives
- 2 handfuls of fresh oregano leaves, roughly chopped
- Dash of dry, Sherry-style wine (we recommend: Seppeltsfield Solero DP117 Dry Flor Apera)

## *Method:*

Cook rigatoni until al dente. Put aside.

Pour olive oil in a pan over medium heat. Add chili flakes and anchovies to the oil. Meanwhile, dice swordfish into 1cm cubes. Add the swordfish to the pan and cook until three-quarters done. Deglaze with a dash of dry, Sherry-style wine (we've matched this delicious recipe with a phenomenal Seppeltsfield Solero DP117 Dry Flor Apera).

Add can of tomatoes and olives to pan. Allow to simmer for a few minutes. Add a squeeze of lemon, rigatoni and season with pepper. Add oregano and serve.

