



Puttanesca

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Categories: Main Dish - Italian, Sauces, Source: The Captain's Shack

Servings: 4

Description: This basic Tuscan sauce recipe is adapted from Gabriele Corcos and Debi Mazar from the TV program "Extra Virgin"

Source: : Spaghetti alla puttanesca (pronounced [spa'getti alla putta'neska]; "spaghetti in the style of a prostitute" in Italian) is an Italian pasta dish invented in Naples in the mid-20th century. Its ingredients typically include tomatoes, olive oil, anchovies, olives, capers and garlic, in addition to pasta.

Preparation Time: 20 minutes Start to Finish Time: 40 minutes

Suggested Wine: Any good Rose or Tuscan wine

Ingredients:

15 ozs Whole Peeled San Marzano or Roma Tomatoes
14 1/2 ozs Crushed Fire Roasted Tomatoes
3 T Extra-Virgin Olive Oil
3 clove Garlic, sliced
1/2 c Red Onion, diced fine
4 Anchovy Fillets
4 ozs Black Olives, pitted and sliced
1 T salted Capers, rinsed and chopped
1 pinch Red Pepper flakes
1 lb Spaghetti
1 handful fresh Parsley, leaves picked and chopped
1 c fresh Basil, leaves torn, not cut
Kosher Salt and fresh ground Black Pepper, to taste

Directions:

- 1) In a large nonstick pan over medium heat, heat about 3 T olive oil and saute together the garlic, onion, anchovies, olives, capers and red pepper flakes for about 3-4 minutes.
- 2) Add the tomatoes and let cook on a medium-low heat for about 10-15 minutes.
- 3) In a large pot of boiling and salted water, cook the spaghetti about 2 minutes less than indicated on the box, drain and add to the sauce pan on medium-high flame. Toss around for a couple of minutes, making sure the sauce is evenly distributed on the pasta.
- 4) Add a spindle of finely chopped parsley and a drizzle of Extra-Virgin Olive Oil. Add the torn basil leaves.

