

Pasta Puttanesca

3 - 6 servings

INGREDIENTS

Salt & Pepper to taste
3 Tbsp olive oil
3 cloves garlic
3 anchovy fillets
1 - 28-oz can whole plum tomatoes
½ cup pitted black olives
- preferably oil-cured
2 tablespoons capers
Crushed red pepper
1 pound linguine
Chopped fresh parsley,
oregano, marjoram or basil
leaves for garnish, optional

DIRECTIONS

1. Bring pot of water to boil and salt it.
2. Warm 2 tablespoons oil with crushed garlic and anchovies in skillet over medium-low heat. Cook, stirring occasionally, until garlic is lightly golden.
3. Drain tomatoes and crush with fork or hands. Add to skillet, with some salt and pepper. Raise heat to medium-high and cook, stirring occasionally, until tomatoes break down and mixture becomes saucy, about 10 minutes.
4. Stir in olives, capers and red pepper flakes, and continue to simmer.
5. Cook pasta, stirring occasionally, until it is tender but not mushy. Drain quickly and toss with sauce and remaining tablespoon of oil. Taste and adjust seasonings as necessary, garnish with herbs if you like, and serve.

