

# Pasta Puttanesca

## INGREDIENTS:

- 1/3 cup *D'Olivo Tuscan Herb Infused Olive Oil*
- 3-4 large cloves garlic, sliced thin or minced
- 1 2-oz can anchovy fillets, oil packed (drained)
- 1 teaspoon red pepper flakes (or more)
- 1 6-oz can organic tomato paste
- 1 pint plum Cherry Tomatoes (halved)
- 1 14-oz can whole tomatoes
- 1 cup pitted and halved Kalamata olives
- 1-4oz jar Capers (rinsed well and drained)
- 1/3 cup *D'Olivo Traditional Dark Balsamic Vinegar*
- 1 pound spaghetti, linguine or other pasta
- Optional (1/4 cup grated parmesan cheese)
- Optional (1/4 cup chopped fresh parsley)

## DIRECTIONS:

In a large nonstick skillet heat *D'Olivo Tuscan Herb Olive Oil*, garlic, anchovies and red pepper flakes to medium. Let ingredients sizzle for a bit until melted together while stirring.

Next add the halved tomatoes. Stir and cook down tomatoes slightly. As everything melts together, gently add tomato paste. Stir well, then add canned tomatoes and balsamic. Bring to a bit of a boil, reduce heat to low and stir. Using a spoon, break up the whole tomatoes and cook for 5-10 minutes or more on low. Add the capers and parsley. Stir and let simmer.

(Cook the pasta per directions) In a large bowl, pour the sauce over the cooked pasta and toss. Top with grated cheese if desired. Enjoy!

*D'Olivo*

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