

# Spaghetti alla Puttanesca

## Ingredients

1/4 cup extra-virgin olive oil  
4 large garlic cloves, finely chopped  
1 28.2-ounce can peeled tomatoes in puree with basil  
1/2 cup Kalamata olives, halved, pitted  
7-10 anchovy fillets, chopped (per your taste)  
1 1/2 tablespoons drained capers  
1 teaspoon dried oregano  
1/2 teaspoon dried crushed red pepper  
3/4 pound spaghetti  
2 tablespoons chopped fresh Italian parsley  
Grated Parmesan cheese

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## Preparation

This is a quick sauce, do not over cook. Heat oil over medium heat. Add garlic and sauté about 1 minute. Add tomatoes with puree, olives, anchovies, capers, oregano, and crushed red pepper. Simmer sauce over medium-low heat until thickened, breaking up tomatoes with spoon, about 8 minutes. Season with salt and pepper. Careful with the salt as many of the ingredients are already salty

Meanwhile, cook pasta in large pot of boiling salted water until tender but still firm to bite. (Use 1-2 minutes less cooking time than the box recommends. The pasta will finish cooking in the sauce.) Drain pasta; return to same pot. Add sauce and parsley. Toss over low heat until sauce coats pasta, about 3 minutes. Serve with cheese.