

Pasta Puttanesca

Ingredients

1/4 c Olive Oil
6 clv Garlic (smashed)
4 Anchovy Fillets (chopped)
28 oz Diced Tomatoes (canned)
1/2 c Kalamata Olives (pitted)
1/4 c Capers
1/2 t Red Pepper Flakes
1 lb Spaghetti
1/2 c Parsley (chopped)
1/2 c Parmesan (shredded)
1 T Kosher Salt

Instructions

1. In a Dutch oven over medium heat, heat oil. Add garlic and cook until fragrant, 1 minute. Add anchovies and cook until fragrant, another minute.
2. Add tomatoes, olives, capers, and red pepper flakes. Bring to a boil, then reduce heat and let simmer, 15 minutes.
3. Meanwhile, bring a large pot of water to a boil with 1 tablespoon salt. Add spaghetti and cook according to package directions, until al dente; drain.
4. Toss spaghetti in sauce. Sprinkle with parsley and Parmesan and serve.