

# Pasta Puttanesca

Simple to prepare for a quick mid-week meal.  
Serves 4

Kosher salt  
3 Tbs. extra-virgin olive oil  
4 large cloves garlic, minced  
3 oil-packed anchovy fillets, finely chopped (scant 1 Tbs.)  
1/4 tsp. crushed red pepper flakes  
One 28-oz. can crushed tomatoes  
1 lb. dried spaghetti  
1/2 cup pitted brine-cured black olives, such as Kalamata, coarsely chopped  
2 Tbs. capers, rinsed and drained  
1 Tbs. chopped fresh oregano or marjoram  
Freshly ground black pepper  
4 sweet Italian sausages grilled for 15 minutes and sliced thinly (optional)



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Bring a large pot of well-salted water to a boil over high heat.

Meanwhile, heat 1 Tbs. of the olive oil with the garlic in a 3-quart saucepan over medium heat. Cook, stirring frequently, until the garlic is sizzling, about 2 minutes. Add the anchovies and red pepper flakes and cook, stirring frequently, until the garlic is very pale golden, 1 to 2 minutes more. Stir in the tomatoes. Increase the heat to medium high, bring to a boil, and then reduce the heat to medium low and simmer, stirring occasionally, until the sauce is slightly thickened, 8 to 10 minutes.

After adding the tomatoes to the pan, add the pasta to the boiling water and cook according to the package directions until al dente.

When the tomato sauce is ready, add the olives, capers, and oregano and stir. Simmer until just heated through, about 2 minutes. Stir in the remaining 2 Tbs. olive oil and season the sauce to taste with salt and pepper.

When the pasta is ready, reserve 1/2 cup of the cooking water and drain well. Return the pasta to the pot, set it over medium-low heat, pour in the sauce, and toss, adding cooking water as needed for the sauce to coat the pasta. Serve immediately, top with freshly grated parmesan and the grilled sausage..

**Serving Suggestions** - Serve with Garlic-Parmesan Bread.

**Wine Pairing** – Chianti, Sangiovese; Zinfandel