



Spaghetti alla Puttanesca

(serves 4 people)

Ingredients:

- 1 bag [Spaghetti](#) (450 gram/1 lbs.) or [gluten-free spaghetti](#)
- 1oz [capers](#)
- Small bunch of [parsley](#)
- 3-4oz [olives](#) (ideally the [dry-salt cured olives](#), the one with little wrinkles on them)
- 1 small can [whole tomatoes](#) (san Marzano or similar)
- 1oz [anchovies](#)
- 3 cloves [garlic](#)
- Dry [red pepper flakes](#)
- Salt & black pepper
- [Extra virgin olive oil](#) (EVOO) – our chef likes [Partanna](#)

Tools Needed:

- Large pot to cook the pasta
- Large/deep sauté or frying pan for the sauce
- [Strainer](#) for capers
- [Pasta fork](#) to remove spaghetti from water
- Ladle for pasta water
- Wooden spoon or spatula for stirring sauce

Cooking Directions:

- Bring a large pot of water to boil, add a good amount of salt to the water once it comes to a boil
- While you wait for the water to boil, add EVOO to your sauté/frying pan over medium-low heat (enough to cover the bottom)
- Press the garlic cloves with the back of your knife to slightly crush them. This will also help release the skin or “shirt” from the clove.
- Cut the cloves in half to remove the center “soul” of the clove. It looks like a little sprout. This bit is hard to digest and can make the garlic bitter. This step is optional but highly recommended.
- Add lightly smashed cloves to the olive oil until lightly browned. Then remove.
- Chop up the olives (remove the pits, if any) and add to the flavored oil
- Rinse the capers from the salty brine and mince them. Add them to the olives and oil.
- Once water is boiling, cook pasta until “al dente”. You want to make sure you don’t overcook the pasta as you can cook it further in the pan with the sauce.
- Add whole tomatoes from the can (3-4) and you can roughly chop them before adding to the pan, but they will break down as you cook the sauce. Keep breaking up the tomatoes as they cook.
- Add some black pepper to the sauce and for some extra heat add a few red pepper flakes.
- Remove the leaves of the parsley and mince up a small handful. Add it to the sauce. Save some for garnish if you desire.
- Take pasta out of the water with the pasta fork and add it to the pan with the sauce
- Use a ladle to add some of the cooking water to the sauce. It will make it creamy without adding any cream and it can help your sauce if it gets too dry in the pan.
- Time to serve and add grated parmesan cheese if you choose!

NOTES:

- If you can't find salt cured olives, any high-quality olives will work. Try the deli section of your grocery store as they sometimes have a selection of different olives. We also had some people find these olives at Trader Joe's.
- Don't throw out the pasta water! You will need some of the starch in the water to add to your sauce.
- Fresh garlic cloves work best. If you want to keep the garlic in the sauce, you will need to chop up the garlic finer, so you aren't eating huge chunks of garlic.
- We found that ordering the ingredients from Amazon Fresh offered the best availability for some of these unusual ingredients. We receive a small commission from any purchase through our links.



Italy Regions

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