Idiot's Kitchen Recipe - Pasta Puttanesca

Recipe from www.idiotskitchen.com



Ingredients:

1/4 cup Olive Oil

5-6 cloves Garlic, minced

1 tin Flat Anchovies (about 8-10 fillets), drained and chopped

½ teaspoon (or more) Red Pepper Flakes

½ medium Onion, finely chopped

1 (28 ounce) can Diced Tomatoes

1 Tablespoon Sugar

1 Tablespoon Tomato Paste

1 cup Pitted Calamata Olives, roughly chopped

2 Tablespoons Capers, drained

1 pound Spaghetti

Parsley for a garnish (optional)

Add ¼ cup Olive Oil, 5-6 cloves minced garlic, the roughly chopped anchovies, and ½ teaspoon red pepper flakes to a large COLD pan. Do not preheat the pan. Bring all of the ingredients up to heat together over medium high heat so that the ingredients infuse the oil and do not burn. Use the back of a wooden spoon to smash up the anchovies into the oil.

Once the oil starts to sizzle (this only takes about a minute) add the chopped onion. Cook the onion for 5 minutes until tender and golden but not browned. Add the diced tomatoes and their juices and cook for 10 minutes. If the sauce starts to dry out, put a lid on the pan to save the juices.

While the tomatoes cook, bring a large pot of salted water to a boil and cook the pasta.

After the tomatoes have cooked for 10 minutes, season the sauce with 1 Tablespoon of sugar. Stir in 1 Tablespoon of tomato paste to bring the juices together. Add the chopped olives and drained capers and stir to combine.

When the pasta is *al dente*, drain and scoop the pasta directly into the pan of sauce. Toss to combine all of the ingredients. You might need just a bit of the starchy pasta cooking water to help the sauce and pasta combine.

Makes 4 servings.