

# Spaghetti alla Puttanesca

Printed from Spaghetti Recipes at <http://www.spaghettherecipes.co.uk/>

*Literally translated, this sauce means 'whore's spaghetti'. It uses up the odds and ends of Italian store-cupboard ingredients and is salt, tangy and delicious.*

## Ingredients:

2 large cloves of garlic  
1 tbsp. capers  
20 pitted green olives  
1 tsp. cayenne pepper  
Salt and pepper  
3 or 4 anchovy fillets  
Handful of fresh basil  
200g tin chopped tomatoes  
200g Passata  
Olive oil

## Directions:

1. Mince the garlic. Roughly chop the olives.
2. Heat the olive oil in a frying pan and add the minced garlic. Cook them for a couple of minutes and then add the anchovies. Move them around the pan so that they break down.
3. Add the tomatoes and the Passata and cook the sauce for a further five minutes.
4. Add the capers and olives and cook for a further five minutes.
5. Season with the salt, pepper and cayenne and then finely chop the basil and add this in at the very end.
6. Toss with spaghetti to serve.