

Spaghetti alla Puttanesca

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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.