

## Ditaloni alla puttanesca



**Time:** 30 min.

**Difficulty:** Easy

### Ingredients (4 people)

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- Strained Tomatoes 24.7oz 11,2 oz
- Anchovies in oil 1,76 oz
- Basil to taste
- Capers 12
- Ditaloni pasta 8,46 oz
- EVO oil to taste
- Garlic 1 clove
- Oregano to taste
- Salt to taste
- Taggiasche olives 1,41 oz

### For this recipe we used:



## Preparation

1. Rapidly and evenly sauté an anchovy in a hot pan with a drizzle of evo oil and garlic.
2. Then add **Strained Tomatoes** and simmer to develop flavour.
3. Add the "ditaloni" pasta to salted water and boil until ready.
4. Finish the sauce by adding a ladle of cooking water and a drizzle of olive oil to the tomato.
5. To serve, add a ladle of sauce to plate then top with pasta, previously sautéed with a drizzle of evo oil to add a touch of flavour, followed by all the fresh ingredients, uncooked.