

Puttanesca

Preparation time: 15 min

Difficulty: Easy

Ingredients

• Black olives: 3.5

• Capers: 2 tablespoons

Chili pepper, not too hot: 1Extra-virgin olive oil: to taste

• Garlic: 2 cloves

• Italian parsley: 1 bunch

• Salt: to taste

• Salt cured anchovies: 2



Preparation

In a pan, flavor the oil with 2 cloves of crushed garlic, then remove them as soon as they begin to become golden.

Then add **Pomì Strained Tomatoes**, the capers rinsed and dried, the pitted olives and the anchovies washed from the salt and bones and cut in small chunks.

Cook on medium-high heat for about 10-15 minutes, stirring frequently. Shortly before removing from heat, adjust the salt, season with a pinch of chili pepper and sprinkle with finely chopped parsley.

For this recipe we used:

Strained Tomatoes 1.1 lbs.

