

Spaghetti puttanesca



Preparation time: 15 min

Difficulty: Medium

Ingredients

- Anchovies in olive oil: 3
- Capers: 1,7 oz
- Extra Virgin olive (EVO) oil: as required
- Onion: 1/2
- Parsley: as desired
- Spaghetti n. 5: 14 oz
- Taggiasche olives: 1,7 oz

For this recipe we used:

Strained Tomatoes 7,03 fl. oz.



Preparation

Sauté minced onion in EVO oil, once it turns to a nice translucent golden colour, add the anchovies and let them melt, then the olives, the capers and Pomi finely chopped tomatoes. Cook for 20 minutes c., season to taste and add generous minced parsley.

Boil the spaghetti and stir-fry them in the sauce until they are well amalgamated.