

Pantry Puttanesca



Preparation time: 30 min

Difficulty: Easy

Ingredients

- Anchovy Fillets: 2
- Extra-Virgin Olive Oil: 3 tablespoons
- Garlic Clove: 1
- Sardines: 1 can
- Spaghetti of your choice: 8 ounces
- chopped fresh flat-leaf parsley: 2 tablespoons
- chopped olives: 1/4 cup
- crushed red pepper, or to taste: 1/4 teaspoon
- drained capers: 2 tablespoons
- dry white wine: 1 cup

For this recipe we used:

Chopped Tomatoes 28 ounces



Preparation

Check out this Pantry Puttanesca for an easy at home dinner!

1. Heat oil in a skillet over low; add garlic, and cook, stirring often, until brown, about 3 minutes. Add anchovies, and, cook, stirring constantly, until anchovies melt into oil, about 1 minute and 30 seconds. Stir in red pepper. Increase heat to medium, and stir in wine. Cook until reduced by half, about 6 minutes.
2. Add tomatoes; break up using a wooden spoon. Bring sauce to a low simmer. Add sardines, olives, capers. Simmer, uncovered, stirring occasionally, 20 minutes. Taste for seasoning, and adjust, if needed.
3. Meanwhile, bring a large pot of salted water to a boil over high. Cook spaghetti according to package directions. Drain pasta, reserving 1 cup cooking liquid. Toss spaghetti with tomato sauce, adding reserved cooking liquid as needed to reach desired consistency. Sprinkle with parsley, and serve immediately.