

## Pasta Puttanesca

### Ingredients

- 1 pound spaghetti or linguine
- 2 cans (28 oz. each) Italian plum tomatoes
- ¼ cup olive oil
- 4 garlic cloves, minced
- 8 anchovy fillets, chopped (or more)
- ½ cup pitted Greek Kalamata olives, cut in half
- 1 tsp dried oregano
- ⅛ tsp red pepper flakes
- ¼ cup drained capers
- ½ cup Italian parsley, chopped



### Preparation

1. Cook the pasta until tender but still firm (al dente)
2. Drain and cut the tomatoes in half, squeezing out as much liquid as possible
3. Heat olive oil in a large, nonstick pan, add tomatoes and bring to a boil
4. Add the garlic, anchovies, olives, oregano, red pepper flakes and capers, stirring frequently
5. Reduce heat and continue to cook until sauce has thickened to your liking
6. Serve over pasta and garnish with parsley