

Pasta alla puttanesca *(Pasta & rice main dishes)*



Preparation

Put a drizzle of extra virgin olive oil in a pan, add half a clove of crushed garlic, anchovies, and some chopped fresh chilli. Turn the heat to low and let the anchovies dissolve, stirring with a wooden spoon. Then add the tomato passata, black olives and capers, and adjust the salt and pepper. Cook the pasta, serve with the sauce and finish with a sprinkling of chopped fresh parsley.

Tips

In principle, your 'puttanesca' sauce should be made using cherry tomatoes: alternatively, however, you could use some good quality tinned peeled tomatoes.

Trivia

The recipe for 'pasta puttanesca' is one of those which truly belong to the Mediterranean tradition of Italy's national cuisine and, in particular, to the beautiful city of Naples.

Information

Preparation 20 minutes

Total Time 20 minutes

Serves X Serves 2 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Rigatoni 250 grams

Anchovies (2 anchovies)

Capers (A spoonful of capers)

Black olives (A few black olives)

Parsley (A small bunch of parsley)

Tomato passata 350 millilitres

Salt

Garlic 1 clove

Chilli (A fresh chilli)