

DENE

Pasta Puttanesca



Ingredients:

- 1 pound (16 ounces) Mrs. Millers Old Fashioned MEDIUM egg noodles
- ¼ cup extra-virgin olive oil
- ½ cup yellow onion, diced
- 8 cloves garlic, minced
- 2 ounce tin flat anchovy fillets in olive oil, drained
- ½ teaspoon dried oregano
- ½ teaspoon crushed red pepper flakes
- ½ cup pitted Kalamata olives, roughly chopped
- 3 tablespoons capers, drained
- 1 (28-ounce) can crushed tomatoes
- ½ cup dry white wine
- ¼ teaspoon black pepper
- ¼ cup flat-leaf parsley, chopped
- ½ cup fresh basil, roughly chopped
- ¼ teaspoon salt, more if needed

Method:

1. Warm the oil in a large saucepan over medium-heat. Add the onion and cook, stirring occasionally, until softened, about 6 minutes. Add in the garlic, anchovies, oregano, and crushed pepper to skillet and sauté the mixture until the anchovies have dissolved entirely and the garlic is slightly golden, about 2 minutes.
2. Add olives, capers, tomatoes, white wine, black pepper, and parsley. Bring sauce to a boil, then reduce heat, and allow to simmer for about 20 minutes. Toss in the basil and salt and cook for another 5 minutes. Taste and adjust seasonings as needed.
3. While the sauce simmers, cook your pasta.
4. Bring a large pot of water to a rapid boil, add a dash of salt then add in the pasta and cook according to package instructions.
5. When the pasta is finished cooking, drain well then add it to the sauce and toss to combine.
6. Plate and top with cheese, if desired.