

## Penne alla Puttanesca



### INGREDIENTS

- 2 Cloves garlic minced
- 3 Tablespoons olive oil
- 1 Jar of tomato sauce (800 gr.)
- 1/4 cup chopped pitted oil-cured olives
- 1 Tablespoon small capers rinsed
- Crushed red pepper flakes to taste
- 1/2 Teaspoon oregano
- Salt and pepper to taste
- 500 gr. penne pasta
- 2 Tablespoons chopped parsley

### Preparation

In a large frying pan, lightly sauté garlic in olive oil over low heat. Add sauce, olives, capers, crushed red pepper, oregano, salt and pepper. Simmer over low heat about 15 minutes, stirring occasionally. While the sauce is simmering, cook penne in boiling water as package directs; drain well. Add parsley to sauce just before serving. Spoon sauce over pasta.