

Spaghetti alla puttanesca



INGREDIENTS

1 lb. spaghetti
3 oz. extra-virgin olive oil
3 oz. pitted brown olives
1 lb. ripe tomatoes
3 oz. anchovies
1 clove of garlic, crushed
1 peperoncino
1 1/2 oz. capers
salt

Preparation

Chop the anchovies. Peel the tomatoes, dispense with the seeds and cut into small chunks. Pour the oil in a warmed skillet and add the garlic and peperoncino cut in little pieces. Cover. Cook over medium heat until the garlic browns. Remove garlic and add the anchovies. Add tomatoes, olives and capers (well washed). Stir and let cook for about 7 mins. Taste the sauce for seasoning. Pour the sauce over spaghetti in a skillet with the sauce, toss well and serve.

Serves 6