

Strozzapreti with Olives, Anchovies & Provolone Dolce

INGREDIENTS

(4 people)

400 g strozzapreti pasta
8 anchovy fillets in oil (preferably good-quality)
2 tbsp extra virgin olive oil
1/4 Onion finely sliced
1 small fresh chilli (optional, finely chopped, or a pinch of dried chilli flakes)
120 g mixed olives (good quality and tasty)
1 tin of San Marzano tomatoes (blended if preferred)
Dry white wine
80 g Provolone Dolce, 1/2 grated and 1/2 cut into small cubes
Black pepper, freshly ground
[Multicultural Harmonia EVOO, Frantoio Converso](#)
[Strozzapreti, Antichi Sapori](#)
[San Marzano DOP Tomatoes, Fontanella](#)



Wine pairing suggestions



[Cerasuolo d'Abruzzo Colline Teramane, Nicodemi](#)

Description

This easy to make recipe delivers every time. Strozzapreti with olives, anchovies, and Provolone Dolce is a rustic Italian pasta dish bursting with bold Mediterranean flavours. Anchovies melt gently into onion and olive oil, creating a rich, savoury base, with briny olives while sweet San Marzano tomatoes bring balance. A final touch of grated Provolone Dolce adds creaminess and a delicate finish, making the dish both comforting and elegant. Perfect for a quick weeknight dinner with a gourmet twist.

Preparation

Bring a large pot of salted water to a boil. Meanwhile, heat the olive oil gently in a wide pan. Add the onion and anchovy fillets, stirring until the anchovies dissolve into the oil. For a little spice, add the chilli at this stage. Stir in the olives and let them sizzle for a couple of minutes. Increase the heat, pour in the white wine, and cook until the alcohol has evaporated. Add the San Marzano tomatoes, season lightly with black pepper (no extra salt needed because of the anchovies), and let the sauce simmer until it reduces slightly.

Cook the strozzapreti in the boiling water until al dente, about 9–11 minutes.

Drain the pasta and add it directly to the pan with the sauce. Over low heat, stir in the grated Provolone and a handful of cubed Provolone Dolce, allowing it to melt gently without disappearing completely. Finish with a drizzle of extra virgin olive oil and a final twist of black pepper before serving.