

Pasta Puttanesca ~ Tina's style



Here, you notice a lemon, indicating it is a favorite of my family and mine. I'm asked to make this one A LOT! I think because you can switch it up so much, quick, easy, and full of flavor. This dish makes us laugh every time we eat it. Soooooooo, the old story, history goes a bit like this...

Puttanesca

Italian, from PUTTANA, Prostitute, (The sauce is said to have been devised by prostitutes as one, which could be cooked quickly between clients' visits.)

In our family, it was kind of also known as "a poor man's supper" because you could use almost anything you had on hand in the fridge in this pasta dish.

Typically, it was to have anchovies or tuna. But just let your imagination go.

Ingredients

Note * I love using linguini, but any pasta is fine.

Serves approximately 4 to 6 people

One box of Linguini

Garlic, sliced, thin, or finely chopped as much as you would like to taste, of course, I like a lot.

1 cup black olives, large and pitted

Half a cup of small capers

Four. anchovy fillets (if you love them, "go Big ")

Black pepper, parsley, oregano, all to taste

Half a teaspoon of crushed red pepper

Fresh basil leaves 1/4C (I like a lot)

One large can of whole peeled San Marino tomatoes

Extra-virgin olive oil

One handful of pine nuts

Instructions

In a medium/large sauté pan, heat olive oil(a1/4 C or less). Add garlic. Over medium heat, add your anchovies and crushed red pepper. Stir for approximately three minutes. Next, add olives, capers, oregano, and tomatoes, breaking them up with a spoon, and bring to a simmer. Now reduce heat to low, cover, and cook for about 30 to 40 minutes. (I like my consistency of sauce to be on the thicker side.)

Now make your pasta and cook a minute under the regular cooking time suggested for pasta. When done before draining, I like to add a splash of the pasta water to my sauce, then drain and add the pasta to your sauce. Add fresh basil, fresh grated pecorino cheese, and give a good toss. Serve in a fabulous bowl and add more cheese.

Enjoy