

A recipe from



Spaghetti Puttanesca

Ingredients

1 lb [Racconto Spaghetti](#)
1/4 cup [Racconto Extra-Virgin Olive Oil](#)
Pinch hot chile flakes
½ Tbsp [Racconto Chopped Garlic](#)
6 anchovy fillets, roughly mashed with a fork
1 24 oz jar [Bella Terra Roasted Garlic Diced Tomatoes](#)
15 Kalamata olives, pitted and coarsely chopped
1 heaping Tbsp [Racconto Capers](#), coarsely chopped
[Racconto Sea Salt](#) and freshly ground black pepper



Total Prep Time: 30 minutes

Serves: 6

Preparation

Cook spaghetti in boiling water until it is slightly undercooked, about 1 minute away from being al dente; strain.

Heat the olive oil in a large pan on medium heat. Add chile flakes and garlic, sauté for 2 minutes, until garlic is fragrant and golden.

Add the mashed anchovies and sauté for 30 seconds.

Add tomatoes and sauté for an additional 15 minutes, until the tomatoes begin to create a light sauce.

Once the tomatoes begin to resemble sauce, mix the olives, capers, sea salt, and freshly ground black pepper into the sauce.

Add the cooked spaghetti to the pan, reduce the heat to medium-low and stir until the pasta absorbs the sauce, about 3 minutes.