

*A recipe from*



## *Spaghetti Puttanesca*

### **Ingredients**

1 pound Racconto spaghetti  
1/4 cup Racconto extra-virgin olive oil  
Pinch hot chile flakes  
1/2 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

### **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.