



The way pasta was meant to be!

Puttanesca Sauce

Ingredients:

- 1/4 cup olive oil
- 1 cup finely chopped onion
- 6 cloves minced garlic
- 2 cans (28-ounce) Roma plum tomatoes, broken into pieces, with juice
- 1 cup tightly packed, pitted, and halved Kalamata olives
- 2 tablespoons tomato paste
- 2 tablespoons drained capers
- 2 tablespoons minced anchovy fillets (about 8 fillets)
- 1/2 teaspoon dried crushed basil
- 1/2 teaspoon dried crushed red pepper flakes
- Salt to taste

Directions:

In a large pot heat the olive oil over medium high heat. Add the onion and sauté until soft and lightly caramelized, about 6 minutes. Add the garlic and cook an additional 2 minutes. Add the tomatoes and the remaining ingredients and simmer until the sauce is thickened and slightly reduced, about 40 minutes.