



spicy pasta puttanesca

Quick and easy, spicy and fragrant, robust and satisfying, it's no wonder this Neapolitan dish, Pasta Puttanesca, is also known as "lady-of-the-night spaghetti." Myth has it that prostitutes would use this aromatic sauce to lure men into their bordellos, so, unless you're looking for unexpected visitors, keep your windows closed.

SERVES: 6



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ingredients

- 2 tbsp olive oil
- 1 medium red onion, finely chopped
- 2 large garlic cloves, minced
- 1/2 cup black olives, pitted and halved
- 1 tbsp capers, rinsed and drained
- 1/2 tsp dried oregano
- 1/4 tsp kosher salt
- 1/8 tsp crushed red pepper flakes
- 1 (28oz/796ml) can diced tomatoes
- 1/4 cup dry red wine
- 3/4 lb fettuccini pasta
- 1/4 cup freshly grated Parmesan cheese
- 2 tbsp finely chopped fresh flat-leaf parsley

directions

1. For the sauce, heat olive oil in a medium skillet over medium heat. Add onion and cook 3-4 minutes until softened, stirring occasionally. Add garlic and sauté until fragrant, about 1 minute. Add olives, capers, oregano, salt, crushed red pepper flakes and continue to sauté for 2 minutes. Add diced tomatoes and red wine, bringing to a boil, reduce heat to medium-low and simmer uncovered for 10 minutes, stirring occasionally.
2. For the pasta, bring a large pot of lightly salted water to a boil over high heat. Add pasta and cook until tender. Drain well and return to pot. Toss hot pasta with puttanesca sauce and Parmesan cheese. Top each serving with fresh parsley.

