



## Pasta alla Puttanesca

*Pasta with Tomato Sauce, Olives and Capers*

### Ingredients:

- 800 gr. (28 oz.) tomato sauce
- 100 gr. (3.5 oz.) of spaghetti
- 2 anchovies in oil
- Pinch of salt
- 100 gr. (3.5 oz.) pitted olives
- 100 gr. (3.5 oz.) parsley
- 3 segment of garlic
- 10 gr. (0.3 oz.) capers
- Chili peppers

### Preparation:

1. Rinse the capers in boiling water. Then, chop them with a knife.
2. Take the pitted olives and cut them with a knife.
3. Wash the parsley and chop it.
4. Put a pot of water on the stove and add salt when it boils.
5. Meanwhile, take a pan, add oil, garlic and chili and finally add the anchovy fillets and desalted capers.
6. After some time add the passata and the parsley at the end add the pasta.

*Keep Cooking and Enjoying Traditional Roman Food.*

*Buon Appetito!*

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