

Pasta Puttanesca



1 pound pasta
1 tblsp olive oil
3 garlic cloves, minced
1/2 tsp crushed red pepper flakes
6 anchovy fillets or 2 tblsp anchovy paste (optional)

1 28-oz can whole tomatoes in juice
2 tblsp capers, drained
1/2 cup kalamata olives, pitted and chopped
2 tblsp chopped fresh basil
salt and pepper

Bring a large pot of water to a boil. Add one tablespoon of salt and the pasta. Cook pasta until desired doneness.

While the pasta is cooking, prepare the olives, garlic and tomatoes. Pit the olives by pressing each with the flat side of a knife then remove the pit. Chop olives roughly and set aside. Mince the garlic and set aside. Cut the whole tomatoes into rough pieces (what I do is to crush each tomato with my hands as I add them into the pan).

Heat the oil in a large skillet over medium heat. Add the minced garlic, red pepper flakes and anchovies (if using). Cook, stirring and mashing the anchovy fillets until the garlic is fragrant but not brown, about 2 minutes. Add the chopped or crushed tomatoes with their juice. Stir in capers and olives. Bring the a boil, then reduce the heat to a simmer. Cook until tomatoes are softened and sauce is thickened. About 5-10 minutes. When ready to serve, add the fresh basil and the cooked pasta into the tomato sauce and toss well to combine. Season with salt and pepper to taste.

Enjoy!

Never Enough Thyme
<http://www.lanascooking.com>
--Recipe adapted from Martha Stewart Everyday Food