

# Spaghetti alla puttanesca



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For 4 servings:

500 g spaghetti

750 ml tomato passata or 750 g ripe tomatoes, finely chopped

5-6 garlic cloves, finely chopped

1 tablespoon capers

100 g black olives

2 teaspoons oregano

fresh chili, finely sliced (or chili flakes), to taste

2-3 tablespoons parsley, finely chopped

1 tablespoon olive oil

salt and pepper, to taste

Cook the spaghetti according to package directions. Drain.

Heat the olive oil in a saucepan and add the garlic. Stir fry for 2-3 minutes. Add the tomato passata (or the chopped tomatoes), cover and simmer until the sauce reduces slightly. Stir occasionally.

Add the capers, olives, chili and oregano. Stir and continue cooking another 5-6 minutes.

Finally add the salt, pepper, spaghetti and mix.

Garnish with parsley.