INGREDIENTS

3 tablespoons olive oil 2 cloves garlic, (crushed) 1-2 anchovy fillets 400g can whole plum tomatoes Freshly ground black pepper to taste ¼ cup pitted black olives, preferably oilcured (sliced) 1 tablespoon capers Chilli flakes to taste 200grams linguine or other long pasta Fresh parsley, oregano, basil leaves (chopped)

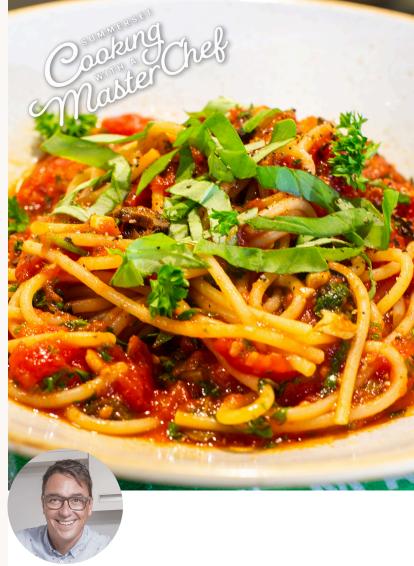
INSTRUCTIONS

- 1) Bring a large pot of water to boil and salt
- it. It should taste like the sea
- 2) Cook your pasta for 6 minutes
- 3) Crush the garlic into a small paste

4) Warm 2 tablespoons oil with garlic and anchovies in a pan over medium-low heat5) Cook until garlic is lightly golden, and anchovy is crushed up

6) Slice the olives and add into the pan
7) Add the whole tomatoes into the pan
8) Add salt and pepper to taste
9) Stirring occasionally, until tomatoes
breakdown and mixture becomes saucy,

about 10 minutes



Pasta Puttanesca

 $1 - 2 \text{ servings} \quad 20 \text{ minutes}$

A flavoursome and hearty pasta dish that is quick and easy to prepare for those busy days. Enjoy!



Summerset

Pasta Puttanesca

INSTRUCTIONS

10) Add in chilli
11) Stir in sliced olives, capers and chilli
flakes, and continue to simmer
12) Cook pasta, stirring occasionally, until
it is tender but not mushy
13) Drain pasta and toss with sauce and
remaining tablespoon of oil
14) Dice parsley, oregano and basil leaves
and mix in
15) Taste and adjust seasonings as
necessary

16) Garnish with herbs and serve

A flavoursome and hearty pasta dish that is quick and easy to prepare for those busy days.

Enjoy!







