

# Pasta Puttanesca

Prep Time: 10minutes mins

Cook Time: 20minutes mins

Total Time: 30minutes mins

Serves 4

This pasta puttanesca recipe is my take on the classic Italian dish, featuring a flavorful tomato sauce packed with garlic, capers, and olives. Perfect for weeknights, it comes together in under 30 minutes with simple pantry ingredients!

## Ingredients

- 1 (28-ounce) can whole peeled San Marzano tomatoes, drained
- ¼ cup extra-virgin olive oil
- 1 shallot, finely chopped (⅓ cup)
- ¼ teaspoon sea salt
- 3 garlic cloves, finely chopped
- ¼ teaspoon red pepper flakes
- 2 tablespoons capers
- ½ cup pitted kalamata olives, roughly chopped
- 12 ounces spaghetti pasta
- ¼ cup chopped fresh parsley, plus more for garnish, if desired

## Instructions

1. Place the tomatoes in a large bowl and use your hands to crush them. Set aside.
2. Heat the olive oil in a large skillet over medium heat. Add the shallot and salt and cook, stirring occasionally, for 4 to 5 minutes, or until softened. Add the garlic, red pepper flakes, capers, and olives and sizzle, stirring occasionally, for 2 minutes.
3. Add the crushed tomatoes and cook for 8 to 10 minutes to develop the flavors.
4. Meanwhile, cook the pasta. Bring a large pot of salted water to a boil. Prepare the spaghetti according to the package instructions, cooking until al dente. Reserve 1 cup of the starchy pasta water, then drain the pasta.
5. Add the pasta and ½ cup of the reserved pasta water to the skillet with the tomato mixture. Cook, tossing, for 1 to 2 minutes over low heat, adding more pasta water as needed to coat the pasta in a light sauce.
6. Add the parsley and toss to incorporate. Season to taste and serve topped with more parsley, if desired.

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