



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

Pasta Puttanesca

Serves 4

2 tablespoons extra-virgin olive oil
3 cloves garlic, chopped
6 flat anchovy fillets, chopped
1 red pepper flakes, crushed
20 jumbo green olives with pimento
1 tablespoons capers, drained
1 - 28 ounce can diced plum tomatoes in puree
1/4 cup flat leaf parsley, chopped
1/2 teaspoon freshly ground black pepper

1 pound spaghetti, cooked according to manufacturer's instructions

Heat oil in a large skillet over medium heat then add garlic, anchovies, and crushed pepper.

Sauté until anchovies melt into oil and completely dissolve and garlic is tender.

Add olives, capers, tomatoes, black pepper, and parsley. Bring sauce to a boil then reduce the heat and simmer until thick - about 6 minutes.

Toss sauce with cooked pasta and serve.

THE LOVE: Serve with lots of freshly grated Reggiano Parmigiano