

Puttanesca



Time: 15 min.

Difficulty: Easy

Ingredients (4 people)

- Tomato sauce L+ 500g 500 gr
- **Ingredients**
 - Black olives 100 gr
 - Capers 2 tablespoons
 - Chili pepper, not too hot 1
 - Extra-virgin olive oil to taste
 - Garlic 2 cloves
 - Italian parsley 1 bunch
 - Salt to taste
 - Salt cured anchovies 2

For this recipe we used:



Preparation

In a pan, flavor the oil with 2 cloves of crushed garlic, then remove them as soon as they begin to become golden.

Then add **Pomì L+**, the capers rinsed and dried, the pitted olives and the anchovies washed from the salt and bones and cut in small chunks.

Cook on medium-high heat for about 10-15 minutes, stirring frequently.

Shortly before removing from heat, adjust the salt, season with a pinch of chili pepper and sprinkle with finely chopped parsley.