Rigatoni alla puttanesca

Preparation time: 30 min
Difficulty: Easy

Ingredients

- Anchovies: 2 filetti
- Capers in salt: 20 gr
- EVO oil: to taste
- Garlic: 1 clove
- Oregano: to taste
- Pepper: to taste
- Rigatoni: 180 gr
- Salt: to taste
- Taggiasca olives: 50 gr

Preparation

1. Heat a pan, brown a garlic clove in some extra virgin oil along with the anchovy fillets.
2. Add the Taggiasca olives and thoroughly rinsed capers in salt.
3. Now add the ***tomato***, salt and pepper to taste, a sprinkling of oregano and cook for 15 minutes.
4. In the meantime bring some water to the boil, add salt and then the pasta.
5. Drain the pasta at three quarters of cooking time and finish cooking in the pan with the sauce and a ladle of water.

For this recipe we used:

Strained Tomatoes 200 g