



## Rigatoni alla puttanesca



**Time:** 30 min.

**Difficulty:** Easy

### Ingredients (2 people)

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- Pomi Strained Tomatoes 750g 200 g
- 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

**For this recipe we used:**



## 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.