Ditaloni alla puttanesca



Preparation time: 30 min
Difficulty: Easy

Ingredients

- Anchovies in oil: 50 g
- Basil: to taste
- Capers: 12
- Ditaloni pasta: 240 g
- EVO oil: to taste
- Garlic: 1 clove
- Oregano: to taste
- Salt: to taste
- Taggiasche olives: 40 g

Preparation

1. Rapidly and evenly sauté an anchovy in a hot pan with a drizzle of evo oil and garlic.
2. Then add ***Pomì L+*** and simmer to develop flavour.
3. Add the "ditaloni" pasta to salted water and boil until ready.
4. Finish the sauce by adding a ladle of cooking water and a drizzle of olive oil to the tomato.
5. To serve, add a ladle of sauce to plate then top with pasta, previously sautéed with a drizzle of evo oil to add a touch of flavour, followed by all the fresh ingredients, uncooked.

For this recipe we used:

Strained Tomatoes 320 gr

