Pomì
O Così. O Pomì.

Puttanesca



Preparation time: 15 min
Difficulty: Easy

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

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.

For this recipe we used:

Strained Tomatoes 500 gr

