Pomì
O Così. O Pomì.

Spaghetti puttanesca



Preparation time: 15 min
Difficulty: Medium

Ingredients

- Anchovies in olive oil: 3
- Capers: 50 gr
- Extra Virgin olive (EVO) oil: as required
- Onion: 1/2
- Parsley: as desired
- Spaghetti n. 5: 400 g
- Taggiasche olives: 50 g

Preparation

Sauté minced onion in EVO oil, once it turns to a nice translucent golden colour, add the anchovies and let them melt, then the olives, the capers and Pomì finely chopped tomatoes. Cook for 20 minutes c., season to taste and add generous minced parsley.
Boil the spaghetti and stir-fry them in the sauce until they are well amalgamated.

For this recipe we used:

Finely Chopped tomatoes 200 ml

