# Spaghetti puttanesca



**Time**: 15 min.
**Difficulty**: Medium

**Ingredients (4 people)**

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  - Finely Chopped tomatoes 3x400g 200 ml
  - 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

**For this recipe we used:**



## 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.