

## Puttanesca



**Time:** 15 min.

**Difficulty:** Easy

### Ingredients (4 people)

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- Puree de tomates 700g 500 gr
- 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

**For this recipe we used:**



## 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.