
Linguine Alla Puttanesca

Chef Angelo Cori - Pasta Del Giorno Restaurant - Sarasota, FL
Sarasota's Chef Du Jour - 1992

Servings: 4

2 tablespoons olive oil
3 cloves garlic, thinly sliced
1/4 teaspoon hot pepper flakes
6 flat anchovy fillets, finely chopped
4 ounces imported black olives
4 tablespoons capers, rinsed and drained
1 can (28 ounce) Italian peeled tomatoes, drained and chopped
1/2 teaspoon salt
1/4 teaspoon pepper
1 pound fresh egg linguine

In a large frying pan, heat the olive oil over medium heat. Stir in the garlic, hot pepper flakes and anchovies. Cook for about 1 minute, until fragrant.

Add the olives, capers and tomatoes. Cook, stirring occasionally, until the sauce thickens. Season with salt and pepper.

Bring a large pot of water to a boil. Add the linguine and cook for just 3 minutes.

Pour the pasta and sauce into a large warmed bowl. Toss together,

Pasta

Per Serving (excluding unknown items): 64 Calories; 7g Fat (93.9% calories from fat); trace Protein; 1g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 344mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 1 1/2 Fat; 0 Other Carbohydrates.