

Spaghetti alla Puttanesca

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Puttanesca is a classic sauce made with tomatoes, capers, olives, and anchovies served with spaghetti. In Italian, a puttana is a lady of the night. It is said that its quick preparation made this dish popular as a fast snack between clients. Today it is found throughout Italy, although it is particularly popular in Rome .

Ingredients

- 4 tablespoons extra-virgin olive oil
- 1 small onion, finely chopped
- 2 cloves garlic, finely chopped
- 1 small red chili, cored, seeded and diced
- 6 anchovy filets, drained and finely chopped
- 1 green bell pepper, cored, seeded and chopped
- 28-ounce can diced tomatoes
- 1 tablespoon finely chopped oregano or ¼ teaspoon dried oregano
- ¾ cup pitted black olives, halved
- 1 tablespoon capers, rinsed, drained and chopped if large
- 1 pound spaghetti
- Fresh ground pepper and salt to taste

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| Preparation Time | 20 min | Difficulty | Simple |
| Portions | 6 servings | Yield | |
| Country/Region | | | |
| Vegetarian | No | | |

Preparation

In a large frying pan over medium heat, heat the olive oil until hot. Add the onion, garlic and chili. Fry gently for about 6 minutes or until the onion is soft. Add the anchovies and cook until well mixed.

Add the peppers, tomatoes, oregano, olives and capers and bring to a simmer for about 15 minutes.

Meanwhile, cook the pasta in a large saucepan of boiling salted water until al dente. Drain, toss well with the sauce and serve at once in individual serving bowls.

Notes

Did you know? Italian cooks love basil and this easy-to-grow herb is used generously in their sauces. In Italy this plant is a symbol of love; a sprig of it presented to your lover bespeaks fidelity. When a woman puts a pot of basil on the balcony outside her room, it means that she is ready to receive her suitor.