

## Classic Pasta Puttanesca



### SIZE

For 6

### PREPARATION

10 minutes

### DIFFICULTY



Level





This classic pasta puttanesca comes together in about 10 minutes with the help of Not Just Pasta Sauce.

Our veggie packed tomato sauce combined with the olives, capers, and herbs, allows for a very hearty vegetarian version of classic pasta puttanesca. The anchovies are optional yet add to the salty and briny flavors of Puttanesca that we love.

## Ingredients

- 3** Tbsp olive oil, plus more to serve
- 3** garlic cloves, thinly sliced
- 3** anchovy filets (optional), finely chopped
- ¼ - ½** tsp red pepper flakes
- 2 (16oz)** jars Not Just Pasta Sauce
- ½** cup pitted kalamata olives, halved
- ½** cup roughly chopped parsley or mint, divided
- 3** Tbsp capers, drained
- 1** lb spaghetti or angle hair

## **Process**

**1**

**Heat the oil in a 12 inch skillet over medium heat. Add the garlic, anchovy, and red pepper flakes and cook until the garlic is fragrant and begins to turn golden brown, 2-3 minutes.**

**2**

**Add the Not Just Pasta Sauce, olives, capers, and half of the parsley and bring to a boil over medium high. Reduce heat to medium low, maintaining a simmer, and cook until slightly thickened, about 5 minutes.**

**3**

**Meanwhile, cook the pasta in salted water until al dente, drain, and add back to the pot. Add the sauce to the pot and toss to coat with tongs. Transfer to a serving platter, garnish with remaining parsley, and drizzle with more oil.**