



**READY TO COOK**  
BY HARRIS FARM

CREATE THIS MEAL WITH...

**DAVE'S RECIPE BOX**

# SPAGHETTI ALLA PUTTANESCA



PREP  
**5 min**



COOK  
**15 min**



SERVES  
**4**

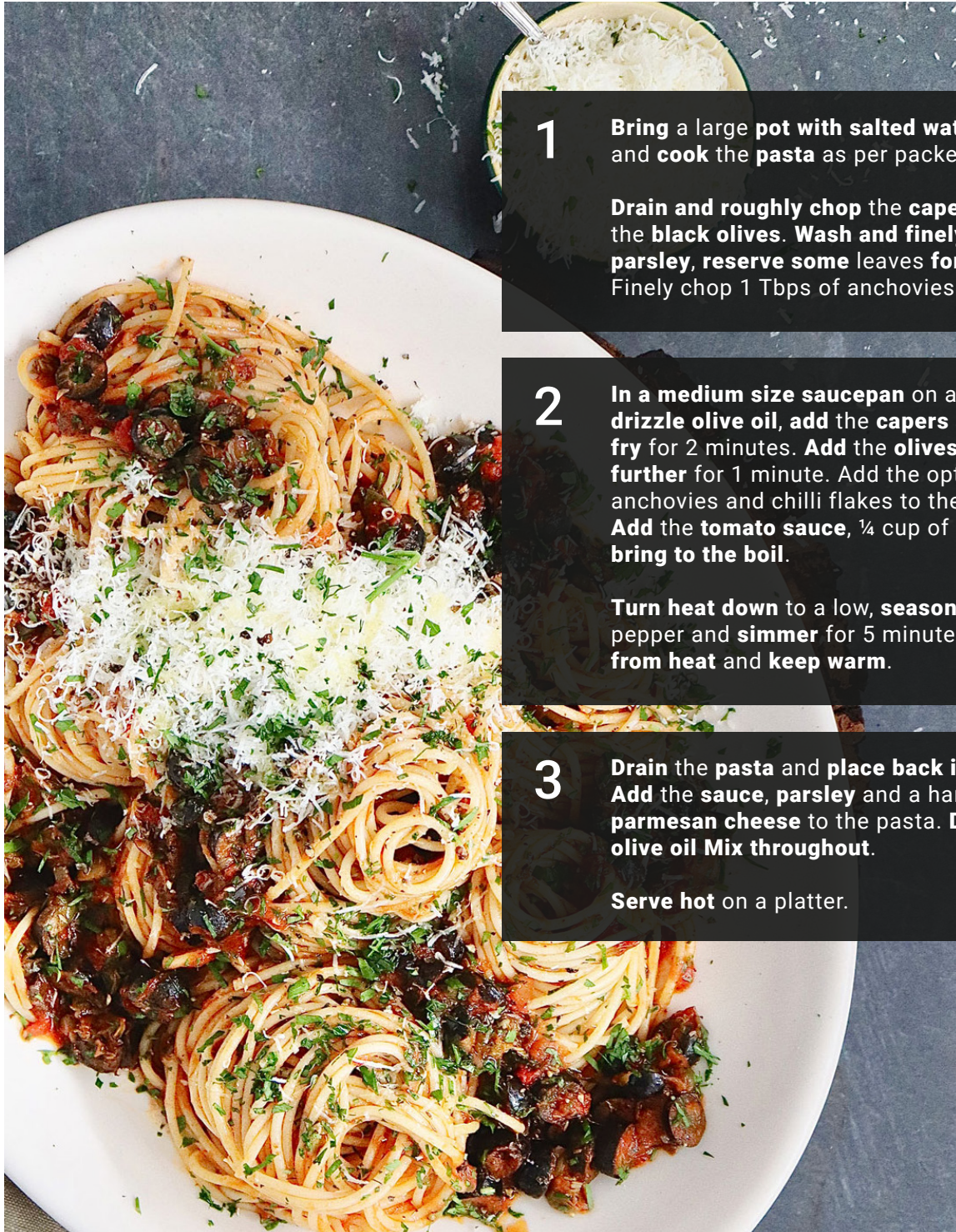
## INGREDIENTS:

- > 500g Spaghetti
- > ¼ Parsley Bunch
- > 60g Capers
- > 350g Sliced Black Olives
- > 500g Tomato Basil Sauce
- > 150g Grated Parmesan

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper
- > Chilli Flakes (Optional)
- > 1 Tbsp Anchovies (Optional)

# METHOD - GET COOKING!



**1** Bring a large **pot with salted water to the boil** and **cook the pasta** as per packet instructions.

**Drain and roughly chop the capers. Drain the black olives. Wash and finely chop the parsley, reserve some leaves for garnishing.** Finely chop 1 Tbps of anchovies if desired.

**2** In a **medium size saucepan** on a high heat, **drizzle olive oil, add the capers and shallow fry** for 2 minutes. **Add the olives and cook further** for 1 minute. Add the optional anchovies and chilli flakes to the saucepan. **Add the tomato sauce, ¼ cup of water and bring to the boil.**

**Turn heat down** to a low, **season** with salt and pepper and **simmer** for 5 minutes. **Remove from heat and keep warm.**

**3** **Drain the pasta and place back into the pot.** **Add the sauce, parsley and a handful of parmesan cheese** to the pasta. **Drizzle with olive oil Mix throughout.**

**Serve hot** on a platter.

## CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Use leftover capers on toast with cream cheese and smoked salmon or in a salad.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

Shoot us an email at:  
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