



Pasta Putanesca



COOK TIME

30 Minutes



SERVES

Four



SUITABLE FOR

Vegetarian Friendly

Puttanesca is a great way to make a jarred pasta sauce a bit more exciting. This flexible recipe is a great way to clean out your pantry to create a flavor filled sauce to top your pasta.



INGREDIENTS

salt and pepper to taste

1 pound pasta

1 bunch broccolini rabe, cleaned, trimmed, and cut into two inch pieces

3 tablespoons olive oil

3 garlic cloves, lightly smashed; or two pieces of green garlic, chopped, whites and greens separated

Optional: 3 or more anchovy fillets, or 1 pound ground beef

1/2 cup pitted olives, roughly chopped

2 tablespoons capers

Optional: crushed red pepper flakes to taste

24 ounce jar of San Marzano tomato sauce

Optional: chopped herbs for garnish, like parsley or oregano

Optional: freshly grated parmesan cheese

INSTRUCTIONS

1. Bring a large pot of salted water to a boil. Once boiling, cook pasta to package directions until al dente. Add broccolini rabe two minutes before the end of cooking time. Drain, and use this pot to make the sauce.
2. Add olive oil to pot. Add garlic cloves, or white parts of the green garlic, and cook until fragrant, about 30 seconds. Optional: Add anchovies or ground beef, and cook, stirring occasionally until browned.
3. Add olives, capers, and any additional seasonings to the pot. Optional: Add red pepper flakes, depending on how spicy you'd like the dish to be. Cook, stirring frequently, about 1 minute.
4. Add jar of tomato sauce to the pot, and cook stirring occasionally about 5 minutes. Lower heat, and simmer for another 5 minutes, for flavors to combine. Taste, and add salt and pepper as needed.
5. Toss pasta and broccolini rabe with the sauce. Divide into bowls. Optional: Top with freshly chopped herbs or grated parmesan cheese.

