



Spaghetti alla Puttanesca

A quick Southern Italian pasta dish with fried capers

Easy 4 Servings 15 min.



A Southern Italian pasta dish where the sauce takes no longer to prepare than the pasta itself. For anyone in a hurry—who still doesn't want to miss out on the best Italian cuisine.

And if you have a little more time, the fried capers are a real highlight and add a special touch to your spaghetti alla puttanesca.

Ingredients

2 cans of ORO di Parma
cherry tomatoes (400 g
each)
3 tbsp ORO di Parma spicy
tomato paste
6 pickled anchovies
2 garlic cloves
1 chili pepper (depending
on desired heat level)
400g spaghetti
100 g black olives
50 g capers
4 tbsp olive oil, salt

Step 1: The Preparation

First, prepare the sauce: Finely chop the anchovies, garlic, and chili pepper. Then heat some olive oil in a pan and sauté the anchovies with the garlic and chili pepper. After a short while, you can add the ORO di Parma cherry tomatoes. Add 3 tablespoons of spicy ORO di Parma tomato paste and stir the sauce well. Then let it simmer for about 10 minutes over medium heat. Now slice the pitted black olives into rings, stir them into the sauce, and season with salt.

Step 2: Cook the spaghetti

While the sauce is simmering, you can cook the pasta in plenty of salted water. When the spaghetti is al dente, drain it.

Step 3: The Finale

With fried capers, this dish has a rich, aromatic flavor that's quintessentially Italian: First, heat oil in a pan. To test the oil's temperature, dip a wooden skewer into the hot oil. If small bubbles form around it, the oil has reached the right temperature for frying. Add the capers and scoop them out after a few minutes to serve them with the spaghetti and sauce. Molto facile!

Used products:



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