



monday

BUCATINI ALLA PUTTANESCA

4 anchovy fillets, chopped
3 tablespoons extra-virgin olive oil, divided
1 teaspoon finely chopped garlic
2 cups coarsely chopped canned no-salt-added whole peeled tomatoes, with their juice
 $\frac{1}{8}$ teaspoon salt plus 1 tablespoon, divided
12 ounces bucatini pasta or spaghetti
8 black olives, Kalamata or Greek, unpitted
1 tablespoon capers, rinsed
1 teaspoon coarsely chopped fresh oregano

Combine anchovies and 2 tablespoons oil in a large saucepan over medium heat.

When the anchovies begin to dissolve, add garlic and stir for about 15 seconds. Add tomatoes and season with $\frac{1}{8}$ teaspoon salt; cook until the tomatoes are no longer watery and have separated from the oil, 15 to 20 minutes.

Remove from heat.

When the sauce is about halfway done, bring 2 quarts of water to a boil in a large pot. Add the remaining 1 tablespoon salt, then stir in pasta until all the strands are submerged. Cook according to package instructions until just tender.

Cut olives into slivers by slicing the flesh away from the pit. When the pasta is halfway done, return the sauce to medium heat and stir in the olives, capers and oregano.

When the pasta is done, drain well and toss with the sauce, adding the remaining 1 tablespoon oil.

Serve at once.

Serves 4
Active Time 30m
Total Time 30m

NUTRITION FACTS

Amount per serving:
Calories: 474
Total Fat: 15g
Saturated Fat: 2g
Monounsaturated Fat: 10g
Cholesterol: 3mg
Sodium: 587mg
Carbohydrates: 70g
Dietary Fiber: 5g
Total Sugars: 4g
Added Sugars: 0g
Protein: 14g
Potassium: 322mg

© Meredith Corporation. All rights reserved. Used with permission.

resolution®

MEMORIAL
HERMANN