

Spaghetti Puttanesca

Ingredients:

- 👉 1 head roasted garlic
- 👉 2 tablespoons olive oil
- 👉 1 tablespoon butter
- 👉 4 or more cloves garlic, lightly smashed and peeled
- 👉 2 teaspoons anchovy paste
- 👉 5 cups chopped san marzano tomatoes or cherry tomatoes
- 👉 kosher salt and freshly cracked ground black pepper to taste
- 👉 1 cup pitted black olives, preferably niçoise
- 👉 2 tablespoons capers
- 👉 1/2 teaspoon crushed red pepper flakes, more for extra heat
- 👉 1 pound spaghetti or linguine
- 👉 3 teaspoons dried oregano
- 👉 garnish: fresh chopped fresh parsley and chopped basil
- 👉 freshly grated parmigiano-reggiano cheese

Directions:

1. Heat oil and butter with with garlic, roasted garlic and anchovy paste in a large skillet on medium-low heat for about 2 minutes until garlic is fragrant.
2. Turn heat up to medium and add chopped tomatoes and season with salt and pepper. Tomatoes will release their juices and create a sauce after about 5 minutes.
3. Add olives, capers and crushed pepper and continue to simmer for a couple of minutes more. Keep warm.
4. Boil pasta until al dente, drain and toss with sauce.
5. Garnish with fresh herbs, grated parmesan and additional olive oil if desired.
6. Serve and enjoy!

