



# Spaghetti alla Puttanesca

Recipe by: **Chef Massimo Di Vuolo** | A **Spicy Spins** Exclusive

## Ingredients:

- 4 tablespoons olive oil
- 2 garlic cloves, thinly sliced
- 1 Fresno pepper, seeded and small diced
- 3 anchovy fillets, roughly chopped
- 2 tablespoons capers, rinsed
- 28 ounces whole peeled tomatoes, crushed by hand
- ½ cup Gaeta or Kalamata olives, pitted and sliced
- 2 tablespoons fresh parsley, finely minced (plus extra for garnish)
- 1 pound dried spaghetti
- Sea salt and black pepper to taste
- Grated Parmigiano to top it (optional)

## Instructions:

1. Heat the olive oil over medium heat. Add the garlic and cook until golden.
2. Add the anchovies and mash them with a fork until they dissolve into the oil.
3. Stir in the capers and Fresno pepper, cooking for a few seconds.
4. Add the hand-crushed tomatoes and a pinch of salt. Simmer for 15–20 minutes until the sauce reaches a thick consistency.
5. Add the olives and simmer for a few more minutes.
6. Meanwhile, bring a pot of salted water to a boil. Cook the spaghetti until "al dente" (typically 8–10 minutes).
7. Drain the pasta and toss it with the sauce over high heat for less than a minute.
8. Turn off the heat. Stir in the parsley (or basil, if preferred) and black pepper. Adjust salt to taste and serve immediately, topped with grated Parmigiano if desired.



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