



Penne Puttanesca

Penne is the perfect cut of pasta for this sauce. The small tubes capture pungent, flavorful bits of olives, capers and anchovies, while the tender pieces of tomato cling to the ribbed exteriors.

- 1/2 cup extra-virgin olive oil
- 1 small white onion, minced
- 4 garlic cloves, finely sliced
- 2 lb. plum tomatoes, seeded and diced
- 1 cup pitted and sliced Kalamata, nicoise or gaeta olives
- 1/4 cup drained capers
- 1/4 cup coarsely chopped cured anchovy fillets
- 1/4 tsp. crushed red pepper flakes
- Salt and freshly ground pepper, to taste
- 2 Tbs. finely chopped fresh flat-leaf parsley
- 1 lb. dried penne pasta



In a saucepan over medium heat, warm the oil. Add the onion and garlic and sauté, stirring occasionally, until tender and translucent, 3 to 5 minutes.

Add the tomatoes, olives, capers, anchovies and red pepper flakes, bring to a simmer and reduce the heat to medium-low. Simmer until the tomatoes are tender and begin to break down, 25 to 30 minutes. Season with salt and pepper and stir in the parsley. Keep the sauce warm.

Bring a large pot two-thirds full of water to a boil. Add salt and the penne and cook according to the package instructions until al dente (tender but firm to the bite). Drain the pasta, transfer to a large bowl and add the puttanesca sauce; toss gently to mix. Divide the pasta among individual bowls and serve immediately. Serves 4.