



PENNE DE CECCO "PUTTANESCA"

with garlic, parsley, tomato, anchovies, marinated olives and capers

Alla Puttanesca literally means 'whore's style' in Italian! Legend has it, that its name came from the fact that it was a quick cheap meal that prostitutes could prepare between customers. Another possibility is that the name refers to the hot, spicy flavour and smell or perhaps it was, that the dish was offered to prospective customers to entice them into a house of ill repute. Traditionally, the sauce is served with spaghetti, although it also goes well with penne, bucatini & linguine pasta.

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PENNE DE CECCO "PUTTANESCA"



Serves

4 – 5 people

Region

Campania, Italy.

Ingredients available at [Mediterranean Foods](#)

Ingredients

- 380g De Cecco penne
- 1 tin of De Cecco Italian whole peeled tomatoes
- 2 tablespoons of extra virgin olive oil
- 1 tablespoon of capers
- 1/2 cup of roughly chopped olives
- 4 anchovies
- 1/2 cup of roughly chopped parsley
- 2 cloves of garlic

The ingredients for the sauce tend to be very easy to find these days here, and are typically Mediterranean.

The anchovies in this recipe are a key ingredient. Anchovies are tiny salt water fish, about 7cm long and are related to herring.

1. Cook the penne in a large pot of simmering salted water.
2. In the meantime in a large pan fry the garlic, anchovies and parsley on a low heat for 2 minutes. Add the capers, olives and the hand squashed tomato and simmer for 5 minutes.
3. Drain the pasta and toss it into the sauce mixing it well.
4. Serve with a sprinkle of extra virgin olive oil on top and some more fresh parsley.

Buon Appetito!



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