

# PASTA PUTTANESCA

**Yield: 3 to 6 servings**



## **Ingredients:**

- 1/4 cup olive oil
- 4 garlic cloves, minced (about 2 tablespoons)
- 2 1/2 teaspoons salt, divided
- 1/2 pound linguine
- 1 (28-ounce can) whole tomatoes, drained
- 15 black olives, pitted and halved (about 15)
- 1/4 cup sun-dried tomatoes packed in oil, sliced
- 2 tablespoons capers in wine vinegar, drained
- 1/4 teaspoon red chili flakes
- 1/4 cup coarsely chopped fresh flat-leaf parsley or basil

**Step 1:** Bring a large pot of water to a boil. Meanwhile, heat oil and garlic in a large frying pan over low heat, cook until garlic is soft and golden, about 10 minutes.

**Step 2:** When the water is boiling, add 2 teaspoons salt to the pasta; stir to separate pasta and cook according to package timing. Drain, saving 1 cup pasta water, and set aside.

**Step 3:** Crush canned tomatoes by hand, and add to pan with garlic along with olives, sun-dried tomatoes, capers, red chili flakes and remaining salt.

**Step 4:** Simmer sauce gently over medium-low heat until sauce has reduced by half, about 20 minutes. Stir in 1/2 cup reserved pasta water and cooked pasta; heat until pasta is well coated in sauce. Adjust seasoning, and a garnish with fresh parsley or basil.

## *For Judges Use Only*

Please rate this pasta based on:

- |                     |                            |
|---------------------|----------------------------|
| <b>Taste</b>        | <b>3 / 5</b> maximum score |
| <b>Presentation</b> | <b>5 / 5</b> maximum score |
| <b>Creativity</b>   | <b>5 / 5</b> maximum score |

Total Score: **13/15**

## **Comments:**

**Presentation looks incredible but needs more sauce.**