



Spaghetti Puttanesca



This recipe calls for:

Traditional Sauce

Tomato, Garlic & Onion Sauce

Roasted Garlic Sauce

Traditional Pasta Sauce

Prep time

15 minutes

Cook time

10 minutes

Servings

4

Ingredients

- 12 ounces uncooked spaghetti
- 2 tablespoons olive oil
- 4 cloves garlic, finely chopped
- 6 anchovy fillets packed in oil, drained, finely chopped
- 1/2 teaspoon red pepper flakes
- 1 jar RAGÚ® Old World Style® Traditional Sauce

1 cup pitted Kalamata olives, drained, halved
3 tablespoons capers, drained, rinsed
1/2 cup chopped Italian parsley, loosely packed

Instructions

1. Cook pasta 1 minute less than directed on package; drain.
2. Meanwhile, heat oil, garlic, anchovies and pepper flakes in large skillet on medium-low heat. Cook 2-3 minutes or until garlic is fragrant and golden. Add remaining ingredients and hot pasta. Increase heat to medium; cook 2-3 min. or until heated through, tossing to combine.

Tip: Reserve some of the pasta cooking water. A small addition of the starchy seasoned water can help loosen up a sauce that is too thick.