



PENNE *Puttanesca*

4 servings

5	garlic cloves, chopped	5
2 tbsp	PASTENE Extra Virgin Olive Oil	30 mL
1	jar (10 fl. oz/295 mL) PASTENE Calamata Olives, drained	1
1	can (28 fl. oz/796 mL) PASTENE “Kitchen Ready” Ground Tomatoes	1
½	can (2 oz/48 g) PASTENE Anchovy Fillets in Olive Oil, finely chopped	½
½ cup	PASTENE Capers in Vinegar, drained	125 mL
⅓ cup	chopped fresh parsley	75 mL
16 oz	PASTENE Penne pasta	500 g
	salt and pepper	

- In a large skillet, heat the garlic in the olive oil. Add the olives, tomatoes, anchovies, capers, parsley, salt and pepper. Bring to a boil, reduce heat and simmer uncovered for 30 minutes.
- Cook penne in boiling salted water until al dente. Drain and serve immediately with sauce.