



SPAGHETTI PUTTANESCA

4 SERVINGS

25 minutes

We think of puttanesca as a saucy dish built on anchovies. But in Naples, where it originates, two varieties of briny olives and pungent capers, not anchovies, give the dish bold savoriness that balances the sweetness of the tomatoes. We got a lesson in how to make it from Antonella Scala, who hosted pop-up dinners in her rooftop kitchen on the outskirts of modern Pompeii. We call for a generous amount of capers, which often are sold in small bottles or jars. When shopping, you will need to buy two 4-ounce bottles to get the ½ cup drained capers needed for this recipe. So that the spaghetti is extra-flavorful and each noodle is seasoned throughout, we boil it in water for just 5 minutes—it will be underdone at the center—then finish cooking it directly in the sauce.

Don't use more than 2 quarts of water to boil the pasta; the idea is to concentrate the starches in the cooking water, which is later used to thicken the sauce.

INGREDIENTS	
	KOSHER SALT AND GROUND BLACK PEPPER
12	OUNCES SPAGHETTI
2	TABLESPOONS <u>EXTRA-VIRGIN OLIVE</u> OIL, DIVIDED
3	MEDIUM GARLIC CLOVES, SMASHED AND PEELED
1	TEASPOON RED PEPPER FLAKES
½	CUP PITTED KALAMATA OLIVES, ROUGHLY CHOPPED
½	CUP PITTED GREEN OLIVES, ROUGHLY CHOPPED
½	CUP (TWO 4-OUNCE BOTTLES) DRAINED <u>CAPERS</u> , RINSED, PATTED DRY AND CHOPPED
1	28-OUNCE CAN WHOLE <u>PEELED TOMATOES</u> , DRAINED, 1 CUP JUICES RESERVED, TOMATOES CRUSHED BY HAND INTO SMALL PIECES
½	CUP LIGHTLY PACKED FRESH BASIL, CHOPPED
1	OUNCE PARMESAN OR PECORINO ROMANO CHEESE, GRATED (½ CUP), PLUS MORE TO SERVE

DIRECTIONS

In a large pot, bring 2 quarts water to a boil. Add ½ tablespoon salt and the spaghetti, then cook, stirring occasionally, for 5 minutes. Reserve 2 cups of cooking water, then drain and set aside.

In a 12-inch skillet over medium, heat 1 tablespoon of oil and garlic cloves, then cook, stirring often, until the garlic is light golden brown, about 1 minute. Off heat, remove and discard the garlic. Add the pepper flakes, both types of olives and the capers, then cook over medium-high, stirring, until the capers begin to brown, about 1 minute. Add the tomatoes and cook, stirring occasionally, until most of the liquid has evaporated, 5 to 7 minutes.

Add the reserved tomato juice and 1 cup of the reserved cooking water; bring to a simmer. Add the pasta and toss to coat. Cover and cook, tossing occasionally, until the pasta is al dente and the sauce clings lightly to the noodles; add more cooking water if needed.

Remove from the heat, cover and let stand for 3 minutes. Stir in the basil, cheese and remaining 1 tablespoon olive oil. Taste and season with salt and black pepper. Serve topped with additional cheese.