



Classic Italian Puttanesca

WITH GARLIC BREAD, FRESH HERBS & MACADAMIA OIL



INGREDIENTS

1 box 500g Spaghetti No.5
Parmesan cheese

Puttanesca sauce

200ml Plenty Macadamia Oil
4-5 cloves crushed garlic
1 1/2 tins crushed or diced tomato
80 grams chopped capers
150-180 grams deli quality
Kalamata olives, sliced
4-5 fillets chopped anchovies
4 tbsp chopped fresh parsley
1 tbsp chopped oregano
Salt and pepper to season

Garlic bread

1 loaf sourdough bread
120 g butter with 4-5 crushed garlic

Serves 4

Complexity - easy

Prep Time - 10 mins

Cook time - 30 mins

METHOD

1. Put the oil in the pan and once lightly heated up, add the crushed garlic.
2. Once the garlic sizzles off, add the tomatoes then stir and bring to boil.
3. Let it simmer, then add capers and olives. Stir to mix together.
4. While it's simmering nicely, add the anchovy fillets. Stir to mix through.
5. While the Puttanesca sauce is simmering, put together the garlic bread. Put the garlic and butter mixture in each side of the sliced sourdough bread. Then, put it in the oven for 10-15 minutes.
6. Prepare the spaghetti. Boil the water, add a little pinch of salt then add the spaghetti sticks.
7. Go back to the sauce, add the chopped parsley and oregano, then stir.
8. Season with pepper and salt (not needed if mixture is already salty due to capers and anchovies).
9. Add the spaghetti to the sauce in a serving platter and mix together.
10. Serve to individual plates topped with freshly chopped parsley and parmesan cheese with garlic bread as a side.

TIPS

- When preparing the spaghetti, always make sure to move it around until the water begins to boil to avoid sticking.
- Do not cook the spaghetti beyond al dente as it will continue to cook a little when added to the sauce.
- Reserve some of the sauce before mixing it all together so you can add it back on top when serving to the platter. This will just make the dish look more luscious.



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