

## Puttanesca

2 tbsp olive oil  
1 tbsp anchovy paste  
½ jar capers  
3 cloves garlic, roughly chopped  
1 pinch chili flakes  
2 cups chopped tomatoes  
1 cup each sliced kalamata olives and  
green olives  
½ pound bronze cut pasta



We have a tradition in my house. Well, we have several traditions. But this one in particular involves the first night of any vacation. If we have a kitchen, the first dinner we cook will be pasta puttanesca. It's delicious, for one. But it also takes almost no time to make. It can also be made only from pantry staples, which is nice to be able to pack in the car. But it's an absolute pleasure to make it with fresh tomatoes.

For pasta shapes, I like weird ones for this sauce. The sauce is chunky and thick but also a bit oily, so weird shapes work nicely. This particular shape is called fusilli bucati corti, and I found it in the pasta aisle of Publix. But whichever shape you pick, make sure it's bronze cut. It will say on the package.

Heat the oil in a large pan over medium heat. Add the anchovy paste (it is not optional) and stir to melt the anchovies into the oil. Add in the chili flakes and let sizzle for just a few seconds. Then add the capers and garlic. Let cook until the garlic toasts a little, about a minute. By the way, it's totally fine if some caper juice gets in the sauce. Once your garlic is toasted, add the tomatoes and olives. I like to add a splash of water here, too. Cover the pan, and let simmer while you cook your pasta, in plenty of salty boiling water.

Do not overcook your pasta. In fact, undercook it by a minute or two. Then, drain your pasta (after saving some pasta water), pour your pasta into the sauce, and let the pasta simmer in the sauce until it's finished cooking. You might have to add in pasta water, and you will definitely need to stir it a few times.

Taste and adjust for seasoning, although I doubt you'll need much salt.

Serve immediately, with plenty of Parmigianino or pecorino on top.