

Puttanesca Sauce

Swick

Makes 5 cups | Active Time: 30 minutes | Total Time: 30 minutes

Preparing the Sauce

To prepare the sauce, in a large fry pan, add the Pomodoro Sauce. Fold in the fresh basil, capers, olives, chile flakes and parsley.

Next, place the pan on medium heat to warm up and combine all ingredients well. Cook for 3 minutes then remove from the heat.

Serve over your choice of pasta.

Step 1: Preparing the Sauce

- 5 cups Basic Pomodoro Sauce
- 2 tbsp fresh basil, torn
- 3 tbsp capers, strained and rinsed
- 1/3 cup Kalamata olives, pitted and sliced
- 1/2 tsp chile flakes
- 3 tbsp fresh parsley, minced