

Pasta with Puttanesca Sauce



Ingredients:

160	gm	Dry Pasta (spaghetti, vermicelli, penne, etc.)
2	ts	Olive Oil

360	ml	<i>Nana</i> Pasta Sauce (<i>Olive</i>)
3-4		Anchovy filets (or more to taste), chopped
1	T	Capers (or more to taste), soaked and drained
¼-½	ts	Chili Flakes, or 1 chopped red chili

Preparation:

Cook pasta according to package instructions.

Meanwhile, make the Puttanesca sauce: Heat *Nana* Pasta Sauce (*Olive*) with the anchovies, capers, and chili. *If desired, you can also add a fresh chopped tomato (seeded and skinned).*

When the pasta is done, drain, and toss with a bit of olive oil. Plate up the pasta and pour the Puttanesca sauce over the top.

Serve with a green salad and perhaps a nice red wine.



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For best results always use *Nana* Pasta Sauce.