

DINNERLY



Vegetarian Pasta Puttanesca with Capers & Olives

 30-40min  2 Servings

Put yourself into a puttanesca mood. This super simple pasta dish has a spicy and briny kick thanks to crushed red pepper, olives, and capers. Throw in some fresh oregano leaves, grate Parm over top, and your jarred spaghetti sauce will be looking real jealous. We've got you covered!

WHAT WE SEND

- ¼ oz fresh oregano
- 1 oz Kalamata olives
- 2 pkts crushed red pepper
- 14½ oz whole peeled tomatoes
- 6 oz spaghetti ¹
- 1 oz capers ¹⁷
- ¾ oz Parmesan ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil
- sugar

TOOLS

- large pot
- microplane or grater
- medium saucepan
- potato masher or fork

ALLERGENS

Wheat (1), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 620kcal, Fat 26g, Carbs 79g, Protein 18g



1. Prep ingredients

Bring a large pot of **salted water** to a boil.

Thinly slice 1 **garlic clove**. Remove **oregano leaves** from stems; finely chop 1½ teaspoons. Thinly slice **olives**, if desired.



2. Cook aromatics

In a medium saucepan over medium, heat **2 tablespoons oil**, **sliced garlic**, and ¼ **teaspoon red pepper flakes** (use more or less depending on heat preference). Cook, stirring, until fragrant and garlic is slightly browned, 2–3 minutes.



3. Cook tomatoes

To saucepan with **garlic**, add **tomatoes**, ¼ **cup water**, **1 teaspoon sugar**, and ½ **teaspoon salt**; bring to a simmer. Using a potato masher or fork, crush tomatoes directly in saucepan. Cover and cook over medium-low heat until tomatoes have broken down, about 15 minutes.



4. Boil pasta

While **tomatoes** cook, add **pasta** to pot with boiling **salted water**; cook, stirring occasionally, until al dente, 8–10 minutes. Reserve ¼ **cup cooking water**, then drain pasta. Return to pot off heat with **2 teaspoons oil**; cover to keep warm.



5. Finish & serve

To saucepan with **tomatoes**, stir in **capers**, **olives**, and **oregano**. Cover and simmer until flavors meld, 5 minutes. Season to taste with **salt** and **pepper**. Add **pasta** and cook, stirring, until warmed through, 2 minutes more. Thin sauce with **1 tablespoon reserved cooking water** at a time, if necessary.

Serve **pasta puttanesca** with **Parmesan** sprinkled over top. Enjoy!



6. Carbo-load!

Toast some crusty bread and serve on the side to soak up any leftover sauce.