DINNERLY

Pasta Puttanesca

with Olives & Capers

20-30min 2 Servings

If you're craving a seriously bold pasta dish, but don't want to put in a serious amount of work, simply turn to pasta puttanesca. The savory marinara sauce gets a spicy, briny kick from crushed red pepper flakes, olives, and capers. We've got you covered!

WHAT WE SEND

- 1 oz Kalamata olives
- ¼ oz fresh parsley
- 1 pkt crushed red pepper
- 8 oz marinara sauce
- ½ oz fish sauce [4]
- 1 oz capers [17]
- 6 oz spaghetti [1]

WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- ¼ cup olive oil

TOOLS

- large pot
- medium skillet

ALLERGENS

Wheat (1), Fish (4), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 670kcal, Fat 34g, Carbs 79g, Protein 16g

1. Prep ingredients

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

Finely chop **2 teaspoons garlic**. Coarsely chop **olives**. Finely chop **parsley leaves**; discard stems.

In a medium skillet, combine **chopped garlic, crushed red pepper** (depending on heat preference), and **3 tablespoons oil**. Cook over medium heat until garlic is lightly golden, 3–4 minutes.

2. Cook sauce & pasta

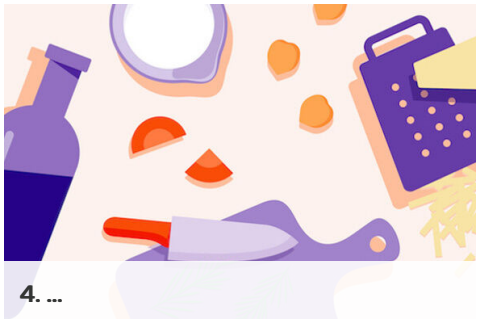
Add **marinara sauce, fish sauce, olives**, and **capers** to skillet with **garlic**. Bring to a simmer and cook until sauce is slightly reduced and flavors have melded, 2–3 minutes.

Meanwhile, add **pasta** to **boiling water** and cook, stirring occasionally, until just shy of al dente, 8–10 minutes. Reserve **¼ cup cooking water**; drain pasta.

3. Finish & serve

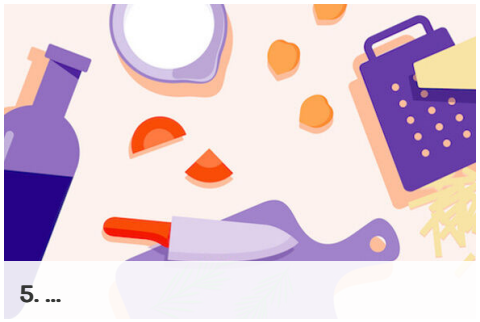
Add **pasta** and **reserved cooking water** to skillet with **sauce**. Cook over medium-high heat, stirring and tossing frequently, until pasta is al dente and sauce clings to pasta, 1–2 minutes. Off heat, stir in **parsley** and **1 tablespoon oil**.

Season **pasta puttanesca** to taste with **salt** and **pepper** and serve. Enjoy!



4. ...

What were you expecting, more steps?



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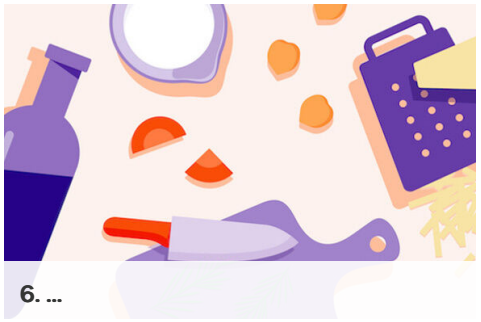

6. ...

Kick back, relax, and enjoy your Dinnerly!

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)
View the recipe online by visiting your account at dinnerly.com **#dinnerly**