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!

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**.

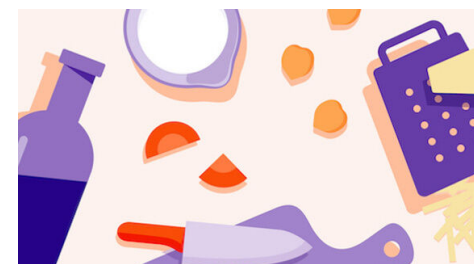Season **pasta puttanesca** to taste with **salt** and **pepper** and serve. Enjoy!

4. ...

What were you expecting, more steps?

5. ...

You're not gonna find them here!

6. ...

Kick back, relax, and enjoy your Dinnerly!