



## Puttanesca Sauce

Prep Time: 15 Minutes

Cooking Time: 30 Minutes

Serves 1

### Ingredients:

Olive Oil , as needed

1 1/2 cups Onion , diced

3 Tbsp. Anchovy Paste

3 Tbsp. Garlic , finely diced

3 Tbsp. Tomato Paste

Oregano , dried , to taste

Red Pepper Flakes , to taste

10 1/2 cups Tomatoes , fresh , chopped

1 1/2 cups White Wine

1 1/2 cups Pimento-stuffed Olives , chopped

3 Tbsp. Capers

Basil , fresh , chopped

### Directions:

1. Sauté onions in a large pot with olive oil over medium heat until soft. Add anchovy paste and cook 1 minute. Add garlic and cook 1 minute. Add tomato paste, oregano, and red pepper flakes; cook 1 minute. Add tomatoes, white wine, and olives, cover, and let simmer for 10 minutes.
2. After 10 minutes, add the capers and basil. Simmer, uncovered an additional 10 minutes.