

Spaghetti Puttanesca

Cuisine: N/A

Recipe Type: International

Cooking Time:

Serving: 10 Peoples

Ingredients:

- Spaghetti, 750 g
- Virgin Olive Oil, 10 mL
- 5 Cloves Garlic, Crushed 10 g
- ¼ Cup Capers, Soaked in water and drained 70 g
- ½ Cup Kalamata olives, Pitted 100 g
- 10 Anchovy fillets, Chopped 250 g
- 1 Teaspoon Chilli pepper, 6 g
- 3 Tablespoons Oregano Fresh, 20 g
- [Buitoni® Tomato Coulis](#), 1 L
- Water, 250 mL
- 1 Cup Cream, 300 g
- 1 Cup Basil leaves, Loosely packed 30 g
- Freshly ground Black Pepper, To taste 2 g

Nutritional Information:

- Energy (kcal) *215 kcal*
- Protein (g) *11 g*
- Fats, total (g) *7 g*
- Carbohydrate, total (g) *28 g*
- Sugars, total (g) *1 g*
- Fats, saturated (g) *3 g*
- Fiber, total dietary (g) *3 g*
- Sodium (mg) *501 mg*
- Calcium (mg) *117 mg*
- Cholesterol (mg) *26 mg*
- Iron (mg) *3 mg*
- Vitamin A, IU *209 IU*
- Vitamin C (mg) *2 mg*
- Vitamin D (µg) *2 IU*

Procedure:

- 1** Cook the spaghetti in salted boiling water according to packet instructions
- 2** In a large pan on medium heat, fry the garlic, capers, olives, anchovies, chilli flakes in olive oil for 3-5 min until the garlic becomes fragrant.
- 3** Add the Buitoni® Tomato Coulis and the water and bring to the boil while stirring constantly. Reduce heat and simmer, stirring frequently, until the capers have become soft, 12-15 minutes
- 4** Stir in the cream and simmer for another 2-3 minutes.
- 5** Remove the sauce from the heat, add the spaghetti and toss to combine.

6 Serve with fresh basil leaves and drizzle with olive oil.