

Linguini a la Putanesca



Submitted by Joe Immordino

Ingredients

1 Pound Linguini
4 Tablespoons Extra Virgin Olive Oil
1/2 Cup black olives pitted and cut in large chunks
28 Ounces peeled tomatoes cut into large chunks
1 Tablespoons capers cut in large pieces
5 Cloves of garlic
Pepperoncino (hot pepper)
Shredded Parmesan Cheese
6-7 Fresh Basil leaves
Salt (to taste)

Directions

Sauté` the garlic in olive oil until it is lightly colored.
Add the capers and the olives. Add pepperoncino, as desired.
Cook for an additional 3 minutes at medium to heat and then add the tomatoes, basil and salt.
Cook for about 10 minutes at low heat.
Meanwhile, cook Linguini Al Dente, when ready, pour spaghetti into sauce, toss for 1-2 minutes, top with Parmesan cheese and serve.