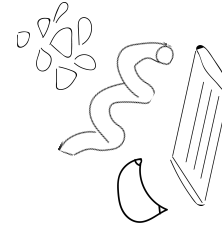


## Spaghetti alla Puttanesca



### Ingredients:

- Spaghetti
- Olive Oil
- Spicy Tomato Sauce
- Olive & Caper Relish
- f+w Soffritto
- anchovy (optional)
- Lemon Juice

1. Bring a large pot of seasoned water to a boil.
2. In a 12" pan, heat olive oil over medium for about 30 seconds. Add soffritto, chopped anchovy (optional) and olive mixture. Continue to cook over medium high for 30 seconds.
3. Add the spicy tomato sauce and bring to a simmer. Remove from heat.
4. Drop your spaghetti into the boiling water. Cook pasta to al dente, about 5-7 minutes. The pasta should start to give when touched but remember you do want to slightly undercook it as it will continue to cook in the saute pan.
5. Once pasta is cooked, add it to the sauce pan and bring back up to a simmer. Season with lemon juice and salt to taste and serve.

For the focaccia – bake to rewarm at 350 degrees for 2 minutes.

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