



PUTTANESCA SAUCE

3 tablespoons olive oil
6 large garlic cloves, chopped
28 oz tomatoes with juice
12 calamata olives, pitted and chopped
2 tablespoons capers, drained
1/2 teaspoon hot red pepper flakes
1/2 cup fresh parsley, chopped
(plus 2 tablespoons for garnish)
1/2 lb penne pasta
freshly grated parmesan

Heat oil; add garlic and cook for 2 minutes. Add tomatoes and juice, and cook for 30 minutes until sauce slightly thickens. Add remaining ingredients. Cook pasta al dente, and drain. Add sauce to pasta and sprinkle with parmesan. Serves 4.