



All Great Meals Begin With
Rulli Bros.
M A R K E T S

CASEY'S PASTA PUTTANESCA

Serves 4-6

Ingredients

1 lb. Linguini
6 anchovy fillets
6 cloves chopped garlic
1 28 oz. can whole tomatoes with juice
¼ cup red wine
½ cup oil cured black olives, pitted and chopped
2 tbs. capers
2 medium onions chopped
1 tbs. crushed red pepper
1 tbs. dried oregano
Chopped Italian flat leaf parsley and fresh basil for garnish

Preparation

Bring pot of water to boil, add salt and add linguini. Meanwhile in large skillet, over medium heat, warm 3 tbs. extra virgin olive oil and add garlic, onions and anchovies until garlic is golden.

Break up tomatoes with hands and add to skillet along with juices, allow to warm through over medium high heat for about 5 minutes, add red wine, olives, red pepper, capers and oregano. Season with fresh ground pepper.

Allow to cook for 5 to 10 minutes and thicken. Drain Pasta and add to sauce and combine thoroughly. Place pasta on serving platter and garnish with chopped parsley and basil. Serve and enjoy.



For more information please visit - CaseyMaloneShow.com