

# Puttanesca (Slut) Sauce

## Description

Best use of pantry items and no need to go to the store!

## Ingredients

- 1/4 cup evoo
- 4 cloves garlic (large), minced
- 3 cups tomatoes, chopped
- 4 anchovy fillets, chopped
- 2 cans 12 oz., tomato sauce
- 2 tbsps capers, drained
- 1 can olives, sliced, small can
- 1/4 tsp crushed red pepper flakes
- 1 lb linguine/fettucine

## Instructions

- Heat oil on medium in large pot
- Lightly brown garlic, add tomatoes + cook 5 minutes
- Puree sauce with hand blender
- Add anchovies and tomatoes sauce
- Add capers, olives and pepper flakes
- Simmer 10 minutes to 1 hour
- Cook pasta, drain and toss with sauce

## Notes

This sauce is also very good with shrimp and scallops. I used chopped tomatoes in large can (28 oz) for 3 cups tomatoes.

## Summary

**Yield:** 6

**Prep Time:** 20 minutes

**Category:** Pasta

**Cuisine:** Italian