

# A Sutherland Belle

## Spaghetti Alla Puttanesca with Artichoke Hearts

### INGREDIENTS

- 1 pound spaghetti or linguini
- 4 tablespoons extra virgin olive oil, divided
- 4 cloves garlic, smashed and peeled
- 6 anchovy fillets, finely minced
- 1 tablespoon tomato paste
- ½ cup pitted black olives (preferably in oil) cut in half
- 2 tablespoons capers, drained
- ½ teaspoon crushed red pepper flakes
- 1 (28-ounce) can whole peeled Italian tomatoes with 1/2 cup of their juices
- 2 (14-ounce) cans of quartered artichoke hearts, drained
- 2 teaspoons fresh oregano, roughly chopped, or 1 teaspoon dried oregano
- ¼ teaspoon sugar, optional, depending on tomato quality
- Kosher salt and fresh cracked pepper to taste
- Garnish with grated parmesan cheese and fresh basil

### INGREDIENTS

1. Bring a pot of salted water to a boil.
2. Heat 3 tablespoons of oil in a large skillet over medium-high heat.
3. Add garlic and cook, stirring occasionally, until garlic is lightly golden.
4. Add tomato paste, anchovies, capers, olives, and red pepper flakes. Cook for 1 minute.
5. Drain the tomatoes and crush them with your hands. Add them to the skillet with reserved juice, salt, pepper, and oregano. Stir and bring to a simmer. Reduce the heat to medium-low and cook, stirring occasionally, until the tomatoes break down, about 10 minutes.
6. Cook the pasta, stirring occasionally, until al dente. Reserve 1 cup of pasta water before draining.
7. Stir in artichoke hearts into sauce and cook for 2 minutes.
8. Toss the hot pasta with the sauce and the remaining tablespoon of oil. Taste and adjust seasonings as necessary. If the pasta gets too dry, add pasta cooking water a little at a time and toss.
9. Place pasta in warm serving bowls. Garnish with grated parmesan cheese and basil.