



Fresh Tomato Puttanesca

August 17, 2023

Take advantage of tomato season by making this almost-no-cook sauce for an easy weeknight pasta dinner. Toss any short pasta with raw tomatoes, olives, garlic, anchovy and top it with crispy capers and golden breadcrumbs. The result is a fresh take on a punchy Naples classic. Capers and breadcrumbs can be made up to a day ahead. Switch up with any combination of tomatoes and olives you like—it's the most riffable pasta you'll eat. You can also omit the breadcrumbs, and serve this chilled for a delightful pasta salad at your next cookout.

Serves 4-6

Ingredients:

- 1 pound penne or other short pasta
- 2 garlic cloves, peeled & grated
- 1 tablespoon of red wine vinegar
- 2 anchovy filets, rinsed and patted dry
- ½ teaspoon red chili flakes, or more to taste
- 2 tablespoons capers, rinsed and patted dry
- ½ cup panko bread crumbs
- 3 pounds (1360g) tomatoes, diced; can be heirloom, cherry tomatoes, or a combo of both
- ⅓ cup (70g) pitted Castelvetrano olives, crushed
- ⅓ cup (60g) pitted Kalamata olives, sliced
- ⅓ cup packed basil leaves, or more to taste
- Pecorino Romano cheese, for serving
- Kosher salt & freshly ground black pepper
- Extra Virgin Olive oil

Method:

1. Cook pasta in a large pot of boiling, salted water according to package directions.* While waiting for the water to boil/pasta to cook, proceed with the rest of the recipe...
2. In a heatproof bowl large enough to toss the cooked pasta, add red wine vinegar and grate in garlic. Add anchovy filets and mash them into a paste using a fork on the side of the bowl. Add chili flakes and let garlic sit in vinegar to soften the raw flavor while you prepare the rest of the ingredients.
3. In a small skillet over medium heat, add 3 tablespoons of olive oil. Once oil is shimmering, add capers that have been patted dry. Stirring often as they sizzle and pop, look for signs of crisping. When that happens, add in panko breadcrumbs and stir to coat them with olive oil. Continue to stir frequently, for even toasting, until the breadcrumbs become deeply golden brown. Remove breadcrumbs with crispy capers to a small bowl to cool.
4. Add chopped tomatoes and olives to the bowl with the garlic. When the pasta has finished cooking, drain it and immediately toss with the ingredients in the bowl. Drizzle generously with good olive oil, scatter with plenty of fresh herbs, and continue to toss. Taste for



What's 4 Diner?

seasoning and add salt & pepper, as needed, keeping in mind the capers and cheese will add some salty flavor to the finished dish. Serve in bowls topped with fried capers and breadcrumbs and a shower of cheese.

***Notes**

Since this is a raw pasta sauce, and there is no additional cooking to “finish” the pasta, cook the noodles completely to your desired doneness.