

Pasta puttanesca

General Properties

Yield

4 servings

Active Time

30 minutes

Total Time

35 minutes

Ingredients

- 1 lb. linguine or other long pasta
- Kosher salt
- 1 (14-oz.) can diced tomatoes
- 1/2 cup extra-virgin olive oil, divided
- 1/4 cup capers, drained
- 6 oil-packed anchovy fillets
- 1 Tbsp. tomato paste
- 1/3 cup pitted Kalamata olives, halved
- 2 tsp. dried oregano
- 1/2 tsp. crushed red pepper flakes
- 6 oz. oil-packed tuna

Preparation

Cook pasta in a large pot of boiling salted water, stirring occasionally, until al dente. Drain pasta, reserving 1 cup pasta cooking liquid; return pasta to pot.

While pasta cooks, pour tomatoes into a fine-mesh sieve set over a medium bowl. Shake to release as much juice as possible, then let tomatoes drain in sieve, collecting juices in bowl, until ready to use.

Heat 1/4 cup oil in a large deep-sided skillet over medium-high. Add capers and cook, swirling pan occasionally, until they burst and are crisp, about 3 minutes. Using a slotted spoon, transfer capers to a paper towel-lined plate, reserving oil in skillet.

Combine anchovies, tomato paste, and drained tomatoes in skillet. Cook over medium-high heat, stirring occasionally, until tomatoes begin to caramelize and anchovies start to break down, about 5 minutes. Add collected tomato juices, olives, oregano, and red pepper flakes and bring to a simmer. Cook, stirring occasionally, until sauce is slightly thickened, about 5 minutes. Add pasta, remaining 1/4 cup oil, and 3/4 cup pasta cooking liquid to pan. Cook over medium heat, stirring and adding remaining 1/4 cup pasta cooking liquid to loosen if needed, until sauce is thickened and emulsified, about 2 minutes. Flake tuna into pasta and toss to combine.

Divide pasta among plates. Top with fried capers.