

# Spaghetti with No-Cook Puttanesca

#cooking/recipe

#2019/November

#cooking/30 Minutes or Less#

#cooking/vegetarian

#cooking/dinner

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## Spaghetti with No-Cook Puttanesca

### Ingredients

2 beefsteak tomatoes (about 1 lb.), halved crosswise, seeds removed  
2 garlic cloves, finely grated  
1 tsp. crushed red pepper flakes  
2 tsp. kosher salt, plus more  
1½ cups cherry tomatoes, halved  
1 cup Castelvetrano olives, crushed, pits removed  
2 Tbsp. drained capers  
¼ cup extra-virgin olive oil, plus more for drizzling  
12 oz. spaghetti  
¼ cup finely chopped parsley  
3 Tbsp. unsalted butter, cut into pieces

### Process

Pulse beefsteak tomatoes, garlic, red pepper flakes, and 2 tsp. salt in a food processor until smooth; transfer sauce to a large bowl and mix in cherry tomatoes, olives, capers, and ¼ cup oil.

Cook spaghetti in a large pot of boiling salted water, stirring occasionally, until al dente. Drain pasta, reserving ¼ cup pasta cooking liquid.

Add pasta, parsley, and butter to sauce. Toss vigorously with tongs, adding a splash of pasta cooking liquid or more as needed to create an emulsified sauce that coats pasta. Divide among bowls and drizzle with more oil.

### Nutrition

**Servings:**

Calories:

Fat:

Carbs:

Protein: