

Pressure Cooker Pork Puttanesca Ragu
 Sarah DiGregorio
 2 1/4 hours

Fast Tomato Sauce With Anchovies
 Mark Bittman
 30 minutes

Spaghetti With Clams
 Nigella Lawson
 15 minutes

Spicy Spaghettini With Sea Urchin and Tomatoes
 Julia Moskin
 20 minutes

Linguine Sauté
 30 min

Pasta Puttanesca

By [Mark Bittman](#)

YIELD 3 to 6 servings

TIME 30 minutes

There are almost as many explanations for the origins of pasta puttanesca as there are ways to make it. Ostensibly a sauce invented and made by prostitutes, it was designed to lure customers with its powerful aroma. Whatever the origin, no better cold-weather pasta sauce has come down to us. Puttanesca can be made completely with ingredients from the larder; in fact, it can be prepared entirely without ingredients that require refrigeration, though a bit of a fresh herb at the end does help. The basis is a garlicky tomato sauce; canned tomatoes are preferable here. This is brought to a high level of flavor by the addition of anchovies, capers and olives. Red pepper flakes make things even better. The whole process is ridiculously easy.

Featured in: [The Minimalist](#); [Busy Nights?](#) [Classic Sauce](#).

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Jim Wilson/The New York Times

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INGREDIENTS

- Salt to taste
- 3 tablespoons olive oil
- 3 or more cloves garlic, lightly smashed and peeled
- 3 or more anchovy fillets
- 1 28-ounce can whole plum tomatoes
- Freshly ground black pepper to taste
- ½ cup pitted black olives, preferably oil-cured
- 2 tablespoons capers
- Crushed red pepper flakes to taste
- 1 pound linguine or other long pasta
- Chopped fresh parsley, oregano, marjoram or basil leaves for garnish, optional

Add to Your Grocery List

[Ingredient Substitution Guide](#)

Nutritional Information

PREPARATION

- Step 1**
- Bring pot of water to boil and salt it. Warm 2 tablespoons oil with garlic and anchovies in skillet over medium-low heat. Cook, stirring occasionally, until garlic is lightly golden.
- Step 2**
- Drain tomatoes and crush with fork or hands. Add to skillet, with some salt and pepper. Raise heat to medium-high and cook, stirring occasionally, until tomatoes break down and mixture becomes saucy, about 10 minutes. Stir in olives, capers and red pepper flakes, and continue to simmer.
- Step 3**
- Cook pasta, stirring occasionally, until it is tender but not mushy. Drain quickly and toss with sauce and remaining tablespoon of oil. Taste and adjust seasonings as necessary, garnish with herbs if you like, and serve.

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COOKING NOTES

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Jim | 3 years ago

Add the crushed red peppers at the beginning, with the garlic and anchovies. It releases the full aroma from the peppers that simply boiling them at the end as the recipe calls for won't do.

👍 447 This is helpful



Joan Oakland | 2 years ago

Sorry, but "using a mortar to crush garlic" is probably my favorite spellcheck correction of all time! Picturing you up on Olympus . . . gotta get that crushed garlic somehow!

👍 336 This is helpful



skyandstars | 3 years ago

Anchovies in a jar allow you to take 2-3 or 6 out and then place in the refrigerator. The oil will solidify, but just warm some water in the microwave and then put the jar in the water, the oil will liquefy and you can extract as many filets as you desire. Refrigerate.

👍 161 This is helpful



CFXK | 2 years ago

"I don't know why people use canned tomatoes." Because most of us don't have easy access to decent tomatoes (i.e., tomatoes that have not been mass produced, bred for shelf life and "perfect shape" rather than flavor, and picked green) The tomatoes used in good quality canned tomatoes are far superior to the cardboard tomatoes sold in most supermarkets.

👍 159 This is helpful

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30 minute

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Colu Henry

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