

FROM THE RENZI KITCHEN

Spicy Puttanesca Sauce

Ingredients

- #30173 • 4 fl oz Extra Virgin Olive Oil
- #88161 • 2 ea Red Onion, thinly sliced
- #10841 • 2 oz Anchovies
- #68266 • 4 tsp Crushed Red Pepper
- #36426 • 1 #10 Can Angela Mia Marinara Sauce
- #59011 • 8 oz Kalamata Olives
- #78207 • 4 oz Capers
- #88229 • 2 oz Basil
- #88478 • 2 oz Parsley



Instructions

Heat oil in large sauté pan over medium heat; sweat onions until translucent. Add anchovies and crushed red pepper; sauté until anchovies have melted. Puree half of tomatoes; crush the other half with your hands. Add all tomatoes, olives and capers to sauté pan. Cook until flavors have developed. Season with salt and pepper. Rapidly cool – add herbs once cooled. Serve with Delverde penne (#74007) and shaved parmesan (#25338).