

## **INGREDIENTS**

- o 2 tablespoons of olive oil
- o 2 gloves of minced garlic
- o 3 oil-packed anchovies rinsed
- o 1 (15-ounce) can whole tomatoes with their juices
- o 1 tablespoon capers rinsed and drained
- o 1/4 cup chopped pitted Kalamata olives
- o 1/4 teaspoon crushed red pepper flakes
- o 2 tablespoon basil leaves sliced
- o sea salt and pepper to taste

## PREPARATION

- 1. In a saucepan, heat the olive oil for about 30 seconds
- 2. Add in the garlic, anchovies and red pepper flakes and stir with wooden spoon until the ingredients have a sweet smelling scent for about 2 minutes
- Add tomatoes and some of its juices, roughly cutting with kitchen shears or breaking up tomatoes with hands
- 4. Stir in capers and olive
- 5. Bring to a boil and immediately reduce to a simmer until all the flavors are amalgamated. Season with salt and pepper to taste
- 6. Let simmer until semi-reduced but not dry about 5-7 minutes
- 7. In a separate pan pour in some sauce add in the already cooked trenette sauté until the pasta and the sauce is incorporated
- 8. Plate the trenette pasta and garnish with basil

DOLCE AMORE PASTA & GELATO 146 Albany Avenue

Lindenhurst NY 11757 Office: 718-246-5414 www.dolceamoreny.com Umberto Arpaia Marcello Arpaia Mike Lodolce

Alessandro lannece

umberto@dolceamoreny.com marcello@dolceamoreny.com mike@dolceamoreny.com alessandro@dolceamoreny.com Cell: 718-246-5414 Cell: 718-246-5414

> Cell: 914-774-2280 Cell: 516-532-7295