

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
3. 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