



Spaghetti Puttanesca

Serves: 4

Chef Partner Signature: Chris Cosentino

INGREDIENT	AMOUNT	UNIT
Olive Oil, extra-virgin	3	tbsp.
Red Onion, brunoised	½	cup
Garlic, pounded into a paste	8	cloves
Capers	2	tbsp.
Anchovy, salt packed	4	filets
Bocarones (pickled anchovies)	4	filets
Red Wine	½	cup
San Marzano Whole Tomatoes (or fresh milled tomatoes)	3	cups
San Remo Olives	¼	cup
Dried Spaghetti	10	ounces
Orange, zested	½	orange
Oregano Leaves, fresh	1	tsp.
Mint Leaves, fresh	2	tsp.
Red Chili Flakes		to taste
Aleppo Chili Flakes		to taste
Red Boat Fish Sauce		to taste
Cracked Black Pepper		to taste

METHOD

1. In a large, non-reactive sauté pan, heat the olive oil over medium-high heat.
2. Add red onion and garlic. Let sizzle until aromatic, about 1 minute.
3. Add capers and both kinds of anchovies; breaking them up with a spoon to bloom the flavor.
4. Add red chili flakes and Aleppo chili flakes. Then deglaze with red wine, before the chili flakes burn.
5. Reduce the wine by $\frac{3}{4}$, then add the tomatoes, and let it cook until reduced by just over half.
6. Add the cooked spaghetti and San Remo olives; adjusting the seasoning with fish sauce and orange zest to taste. Once warm throughout