

Afterschool Puttanesca riff-

serves 6

COOKS NOTE:

This recipe is used without capers, I crisp pancetta instead. If you are vegetarian, leave out the anchovies and pancetta. If you don't mind the capers you could use here instead of the pancetta.

I used GF egg noodles from Trader Joe's here, you could also use spaghetti, or wider noodles, I'd say penne could work here too. If you use the GF noodles from TJ's, don't rinse them, treat them like regular pasta, and reserve some pasta water for cooking your sauce.

I cook my pasta Al Dente. Always.

Also, I used a carbon steel WOK for this dish, it really treats your GF noodles nicely. If you don't have a large suat  pan works great.

Ingredients:

8oz pancetta, Saut d, drain over a paper towel set aside.

16 oz egg noodle pasta (tagliatelle)

2 anchovy fillets

2 thinly sliced shallots

2 thinly sliced garlic cloves

8-10 pitted green olives, chopped

EVOO as needed

1 pat of unsalted butter

crushed red pepper

8oz crushed tomatoes, or pre made marinara work

(if you are really in a pinch use tomato paste)

Kosher salt

fresh ground pepper

4 oz dry white wine

fresh basil of have, thinly chopped

Grated parm

Method:

1. Bring a pot of salted water to a boil, while that's going get started on your sauce. tip (Cook your pasta when the sauce is ready), fresh pasta cooks in 2-3 min. Also every package is different, cook to the directions on the package. Reserve pasta water too.

2. In a large pan, over medium heat, sauté the shallots until almost clear, add anchovy filets, cook until they disappear, then add in the garlic and a pinch of crushed red pepper. Once fragrant, add the olives, pancetta to the pan, taste then salt. (it's easy to oversalt when using pancetta)

Turn up the heat, add the tomatoes, wine, cook until it looks a bit thick, and becomes condensed.

3. After the wine reduces. Lower the heat and let cook down a bit. Once

4. Once the pasta finishes, put directly into your pan of tomato mixture, throw in EVOO, one pat of unsalted butter, your cheese and basil. Pepper to finish. Toss all together and add pasta water as needed if it looks dry. It should be moist, not gloopy. Serve and eat!!

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