



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

No-Cook Puttanesca Sauce –

2 large garlic cloves, finely chopped

1 pound fresh, ripe tomatoes, seeded and coarsely diced

3 tbl. extra virgin olive oil

½ tsp. dried oregano

¼ tsp. crushed red pepper flakes, or to taste

½ tsp. salt, or to taste

Freshly ground black pepper

¾ cup Greek or Italian black olives (Kalamata or Gaeta), unpitted, or pitted and coarsely chopped

2 tbl. drained capers

¼ cup freshly grated Parmesan cheese, plus extra for serving

½ cup fresh flat-leaf parsley, coarsely chopped

8 oz. rigatoni or penne rigate

1. Combine garlic, tomatoes, olive oil, oregano, crushed red pepper flakes, salt, pepper, olives, capers and Parmesan cheese in pasta serving bowl. Set aside to warm to room temperature or, preferably, place the bowl (be sure it's heatproof) over the pasta pot to warm the ingredients while heating the water. Once the water comes to a boil, remove the bowl and set aside.

2. Cook pasta in large pot of boiling salted water until al dente. Drain pasta well and immediately add to sauce in bowl. Sprinkle with parsley and toss. Serve at once with extra Parmesan cheese. Pass the pepper mill.

Credit: Joie Warner