



Cooking Made Easy

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Sandro Petti's Cheeky Pasta Puttanesca

Leave judgment at the door and journey with us to the back streets of 1950's Naples. A time when men were men and pasta sauces were given particularly risqué names. As legend has it, this dish was created when a restaurant owner called Sandro Petti was closing up for the night and suddenly a group of hungry customers demanded a midnight snack. Petti dove into the kitchen, made up a quick recipe and an Italian classic was born! There are, of course, other versions of the story, but this is a family show!



20 min



spicy



veggie



Black Olives



Red Chilli



Organic Chopped Tomatoes



Lilliput Capers



Tomato Purée



Linguine



Basil



Baby Spinach



Hard Italian Cheese

Ingredients

	2P	4P
Black Olives, chopped	4 tbsp	7 tbsp
Red Chilli, dliced	1	2
Organic Chopped Tomatoes	1 tin	2 tins
Lilliput Capers 1	1 tbsp	2 tbsp
Tomato Purée 1	1 tbsp	2 tbsp
Linguine 2	220g	440g
Basil, chopped	½ bunch	1 bunch
Baby Spinach	2 handfuls	4 handfuls
Hard Italian Cheese 3	2 tbsp	4 tbsp

⊕ May feature in another recipe

🌱 Our produce comes fresh from the farm so give it a little wash before using

Allergens

1) Sulphites | **2)** Gluten

3) Milk

Nutrition per serving: Calories: 521 kcal | Protein: 22 g | Carbs: 91 g | Fat: 7 g | Saturated Fat: 3 g



1 Bring a large pot of water to the boil with ¼ tsp of salt. Roughly chop the olives. Slice the chilli in half lengthways and remove the seeds. Very finely dice the chilli (then wash your hands!).



2 Heat 1 tbsp olive oil in a pan on medium heat. Once hot add a pinch of the red chilli (more depending how hot you like it).



3 After 60 seconds add the tin of tomatoes, the olives and the capers. Refill the tin a quarter with water, swirl around and add this to the sauce too. Stir in the tomato purée, ½ tsp of sugar (if you have some) and ¼ tsp of salt. Turn the heat to medium-low and leave to simmer gently.



4 Put your pasta in your pot of water and cook it for around 10 mins or until 'al dente'. **Tip:** Pasta is 'al dente' when it is soft enough to eat yet has a slight firmness left in the middle. Drain the pasta once it is ready but keep back ¼ cup of pasta water.

5 Once the pasta is ready roughly chop the basil and add three quarters into the sauce.

6 Tip the drained pasta into the sauce along with your spinach and toss the pan to mix everything. If you need to loosen the sauce a little, add a dash of the reserved pasta water. **Tip:** You can stir the ingredients gently if you're afraid you might paint the walls! Put a lid on the pan for 3 mins to allow the spinach to steam.

7 Serve with plenty of grated cheese and the remaining basil.

Don't forget to rate this recipe - just keep an eye on your emails for this week's survey!