

Braised pasta a la Puttanesca, anchovies, tomato sauce and black olives - Virtual Workshop Version

Recipe for 2

Description

This recipe is cooked in one, and one only pan, not too many dishes on the horizon !

Note

You might need a bit more water or stock depending on how you like your pasta cooked. You can use any type of broth for this recipe, any !

Ingredients

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- 3 Clove(s) Garlic
- 0.25 Unit(s) Yellow onion
- 1 Tsp Smoked paprika
- 1 Tsp Cumin powder
- 0.50 Tbsp Tomato paste
- 1 Cup(s) Cherry tomatoes
- 4 Tbsp Dried Oregano
- 1 Tsp Lemon zests
- 1.50 Tbsp Anchovy
- 0.33 Cup(s) Pitted black olives
- 1 Tsp Honey
- 1.25 Cup(s) Vegetable stock
- 0.75 Cup(s) Penne rigate
- 1 Unit(s) Green onion
- 1 Tbsp Capers

- Butter
- Salt and pepper
- Olive oil

Preparation

- Preparation time **40.00 mins**

To prepare before class

Make sure all your ingredients are measured and out.

Material

1 pan

1 mixing bowl

1 wooden spoon

Prep with the chef

Chisel the onion, chop the garlic, cut the green onion in whistles and cut the cherry tomatoes in half.

Pasta & Sauce

In a hot pan, cook the onion on medium high heat until you get a slight coloration on them, then add the garlic and cook for 30-45 seconds. Add the smoked paprika with the cumin and cook for several seconds.

Then, add the tomato paste and cook it for 1 minute, always on medium high heat.

During this time, in a mixing bowl, put the oregano, lemon zest, anchovies and the black olives.

Add 1/3 of this previous mixture your pan and heat for 1 minute. Add the pasta, the vegetable or chicken stock, cherry tomatoes, the honey and bring everything to a boil before turning down the heat to medium, simmering. Cook for about 13 minutes or until you get your pasta the way you like it.

Finish by adding the last 1/3 of your previous oregano mixture, mix and serve with a splash of olive oil.

Bon appétit!