

## Fresh Tomato Puttanesca

Spicy chilli flakes, a salty and briny finish from Worcestershire and sliced olives all wrapped in a rich tomato sauce bring this dish together.

If fresh garden tomatoes aren't available, you can substitute a 14oz can of crushed tomatoes in place.

Serves 2 - 3

1 package Morelli Spaghetti  
¼ cup EVOO  
2 Tbsp Italian Herb of Naples Balsamic  
¼ cup sliced red onions  
4 garlic cloves, crushed  
½ tsp crushed chili flakes  
1 Tbsp Worcestershire sauce  
8 Roma tomatoes, grated  
2 Tbsp tomato paste  
1 tsp granulated sugar  
½ cup sliced Gavius Olives  
2 Tbsp capers

Step 1 - Bring a pot of salted water to boil, then cook pasta as directed on package.

Step 2 - Meanwhile, heat EVOO over medium heat in a skillet. Add onions, crushed garlic cloves, and chili flakes and cook for 3-4 minutes, until soft and starting to caramelize. Add the Worcestershire sauce and stir to combine. Add can of crushed tomatoes, tomato paste, balsamic vinegar, olives, and capers. Sauté and stir for 5-6 more minutes, until thickened but still juicy.

Step 3 - Add the drained spaghetti to pan and toss with sauce, stirring to coat well and allow the pasta to finish cooking in the sauce. Serve with extra chilli flakes and parmesan cheese.