



Pasta with "Green and White" Puttanesca

Carneros Restaurant

- 1 lb pitted green olives
- 1/4 cup capers, rinsed
- 4 Tbsp crushed garlic
- 8 anchovies, chopped and pounded to a paste
- 1/3 cup extra virgin olive oil
- 1 tsp red chili flakes
- 1 box of your favorite pasta
- 2 tomatoes, diced
- 3 Tbsp chopped parsley
- 8 white anchovies

Sautee the garlic in the olive oil in a small saucepan over medium heat just until the garlic begins to become lightly browned around the edges. Immediately add the anchovies and chili flakes. Remove from heat and stir. Allow to cool.

Place the olives and olive oil mixture in the bowl of a food processor. Pulse in the processor to achieve a uniform texture of finely chopped olives. Fold in the capers.

Cook the pasta to desired texture in boiling salted water. While the pasta is cooking, warm the olive sauce in a large saucepot with a little of the pasta cooking water. Add the tomatoes, parsley, and cooked pasta and warm through.

Divide evenly between four pasta bowls, and garnish the pasta with white anchovies.