



# SPAGHETTI WITH NO-COOK PUTTANESCA

SUBMITTED BY: Jacqueline McLean, Unit Clerk - Cancer Program

This is a healthy, easy, one pot, quick meal. Tastes great with whole wheat pasta!

## DIRECTIONS:

1. Pulse beefsteak tomatoes, garlic, red pepper flakes, and 2 tsp. salt in a food processor until smooth; transfer sauce to a large bowl and mix in cherry tomatoes, olives, capers, and 1/4 cup oil.
2. Cook spaghetti in a large pot of boiling salted water, stirring occasionally, until al dente. Drain pasta, reserving 1/4 cup pasta cooking liquid.
3. Add pasta, parsley, and butter to sauce. Toss vigorously with tongs, adding a splash of pasta cooking liquid or more as needed to create an emulsified sauce that coats pasta. Divide among bowls and drizzle with more oil.

## INGREDIENTS:

2 beefsteak tomatoes (about 1 lb.), halved crosswise, seeds removed

2 garlic cloves, finely grated

1 tsp. crushed red pepper flakes

2 tsp. kosher salt, plus more

1 1/2 cups cherry tomatoes, halved

1 cup Castelvetrano olives, crushed, pits removed

2 Tbsp. drained capers

1/4 cup extra-virgin olive oil, plus more for drizzling

12 oz. spaghetti

1/4 cup finely chopped parsley

3 Tbsp. unsalted butter, cut into pieces