

Spaghetti alla Puttanesca

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-spaghetti-alla-puttanesca-recipe>

Ingredients:

- 5/8 cup olive oil
- 4 garlic cloves thinly sliced
- 2 red chillies fresh, /chiles, deseeded and finely chopped
- 1/2 teaspoon chilli /hot red pepper flakes
- 3 13/16 cups cherry tomatoes fresh, halved lengthways
- 4 tablespoons pitted black olives drained and roughly chopped stoned/, in olive oil
- kalamata choose, or Taggiasche
- 2 tablespoons capers drained
- 5 anchovies in oil, drained and roughly chopped
- 1 handful basil leaves torn
- freshly ground black pepper
- 7/8 pound spaghetti dried
- 1 lemon

Nutrition:

1. Calories: 720 calories
2. Carbohydrate: 85 grams
3. Cholesterol: 5 milligrams
4. Fat: 37 grams
5. Fiber: 6 grams
6. Protein: 16 grams
7. SaturatedFat: 5 grams
8. Sodium: 150 milligrams
9. Sugar: 8 grams

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