

Pipe Rigatoni Puttanesca

(Tomatoes, Anchovies, Capers, Garlic and Olives)

Allergens – Fish / Seafood, Garlic, Chilli, Dairy

Ingredients

40 ml (2 tbs) olive oil	6 semi-dried tomatoes, cut into thin strips
2 garlic cloves	2 tablespoons salted capers, rinsed
Chopped 1 small red chilli finely chopped	425 g can diced tomatoes
1 teaspoon finely diced anchovies	400 g pipe rigatoni
75 g pitted green olives sliced	1/2 cup fresh basil leaves
75 g pitted black olives sliced	Shredded Grated parmesan, to serve

Method

1. Heat oil in a fry pan. Add garlic and chili and cook over medium heat for 1 minute.
2. Add the olives, semi-dried tomatoes, anchovies, capers and diced tomatoes and simmer for 20 minutes.
3. Season with pepper. Cook pasta according to packet directions.
4. Drain and return to pan. Add sauce and basil and toss together.
5. Serve sprinkled with parmesan.

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