



**FLOUR CITY
PASTA**

**BASIL FETTUCINE
IN PUTTANESCA SAUCE**

INGREDIENTS:

- 1 lb. Basil Fettuccine cooked al dente (about 8 minutes).
- ¼ cup olive oil
- 1 cup finely chopped onion
- 6 cloves garlic minced
- 2 (28 ounce) cans plum tomatoes in pieces, with juice
- 1 cup pitted and halved Kalamata olives
- 2 Tbs. tomato paste
- 2 Tbs. capers drained
- ½ tsp. dry basil
- ½ tsp. red pepper flakes

DIRECTIONS:

1. In large pot heat oil over medium heat. Add onion and sauté until soft.
2. Add garlic and cook 2 more minutes.
3. Add tomatoes and remaining ingredients and simmer until sauce has thickened and slightly reduced, about 40 minutes.
4. Adjust seasoning, to taste, cover and set aside
5. Add cooked pasta, toss and serve

Pasta ingredients: Organic Durum Semolina, Organic Basil, Natural Wheat Protein Isolate, Water

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