

Pasta with No-Cook Puttanesca

Prep Time: 30 minutes
Cook Time: 10-15 minutes depending on Pasta instructions
Servings: 4 servings
Storage: 2 days in airtight container in refrigerator
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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
- 1½ cups cherry tomatoes, halved
- 1 cup Castelvetrano olives, crushed, pits removed
- 2 Tbsp. drained capers
- ¼ cup extra-virgin olive oil, plus more for drizzling
- 12 oz. spaghetti
- ¼ cup finely chopped parsley or torn basil
- 3 Tbsp. unsalted butter, cut into pieces

INSTRUCTIONS

Cut tomatoes in half through the equator (in other words, not through the core, but across the midline). Hold halves in your palms and gently squeeze over a bowl to squeeze out seeds and surrounding juice/jelly.

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 ¼ cup oil.

Cover bowl with plastic and let sit at room temperature at least 30 minutes and up to 5 hours. This lets the flavors marry and tomato juices exude (because we want a saucy pasta).

Cook spaghetti in a large pot of boiling salted water, stirring occasionally, until al dente. Drain pasta, reserving ¼ cup pasta cooking liquid.

Add parsley, and melted ghee 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 pasta among bowls, top with sauce and drizzle with more oil.

Adapted Andy Baraghani recipe