



**NUTRITION** *per serving* 106g carbohydrates 28g fat 17g protein 1136mg sodium | vegetarian, dairy-free, soy-free, shellfish-free



Calories  
**726**



Prep & Cook Time  
**20-30 min.**



Cook Within  
**7 days**



Difficulty  
**Easy**



Spice Level  
**Not Spicy**

#### IN YOUR BOX

- 10 oz. Grape Tomatoes
- 2 Garlic Cloves
- ¾ oz. Capers
- 1 oz. Pitted Kalamata Olives
- 4 Oregano Sprigs
- 1 Mini Baguette
- ¾ oz. Pine Nuts
- 6 oz. Angel Hair Pasta
- 1 Tbsp. Tomato Paste

#### IN YOUR KITCHEN

- Olive Oil
- Salt
- Pepper
- Cooking Spray
- Medium Pot
- Baking Sheet
- Colander
- Mixing Bowl
- 2 Small Bowls

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## Pine Nut Puttanesca

with angel hair pasta, fresh tomato sauce, and garlic bread

## BEFORE YOU COOK

- ❑ Take a minute to read through the recipe before you start—we promise it will be time well spent!
- ❑ Preheat oven to **425 degrees**
- ❑ Bring a **medium** pot of **lightly salted water** to a boil
- ❑ Thoroughly rinse produce and pat dry
- ❑ Prepare a baking sheet with foil and cooking spray
- ❑ Place a colander in the sink

## WHILE YOU COOK

- ❑ **Salt** refers to **kosher salt** in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- ❑ **Heads Up! Garlic** is used twice. Half is added to **tomato sauce** and remaining is brushed onto **garlic bread**.
- ❑ Some can't get enough **garlic**, and others prefer a lighter touch. Use to taste when making **tomato sauce**.
- ❑ **Heads Up! Oregano** is used twice. Half is added to **tomato sauce** and remaining garnishes dish.

## FROM THE CHEF

A food processor will make quick work of chopping grape tomatoes. But don't chop too finely. Pulse 2-3 times to maintain a rustic texture.

### Did you know...

*Puttanesca has some outlandish and eyebrow-raising origin stories. Its likely beginnings trace back to the mid-20th century, when an Italian restaurant owner tried to placate some late-night diners with a pasta sauce cobbled together with what he had left: olives, capers, and just a couple of tomatoes.*



1

## Prepare the Ingredients

Coarsely chop **grape tomatoes**. Mince **garlic**. Coarsely chop **capers**. Rinse **olives** and halve. Stem and coarsely chop **oregano**. Halve **baguette** lengthwise.



4

## Cook the Pasta

Add **pasta** to boiling water and cook, stirring often, until al dente, 3-5 minutes. Reserve  $\frac{1}{2}$  cup **pasta cooking water** before draining. Stir **tomato paste** into reserved water in a small bowl or measuring cup. Drain pasta in colander and return to pot.



2

## Make the Tomato Sauce

In a small mixing bowl, combine chopped **tomatoes**, **capers**, **olives**, **half the garlic** (or to taste) (reserve remaining for garlic bread), and **half the oregano** (reserve remaining for garnish). Add 2 Tbsp. **olive oil** and season with  $\frac{1}{4}$  tsp. **salt** and  $\frac{1}{4}$  tsp. **pepper**. Stir until well combined and set aside for flavors to marry.



5

## Finish the Pasta

Add **tomato sauce** and reserved **pasta water-tomato paste mixture** to pot with cooked **pasta**. Toss until well combined. Season to taste with **salt and pepper**.



3

## Make Garlic Bread and Toast Pine Nuts

Combine 1 Tbsp. **olive oil** and remaining **garlic** in a small bowl. Spread on cut sides of **baguette** and place on one side of prepared baking sheet. Bake 5 minutes, remove from oven, and add **pine nuts** to other side of baking sheet. Bake until bread and pine nuts are toasted, 5-6 minutes. *Pine nuts toast quickly. As soon as you detect the aroma of toasted nuts, remove from oven to avoid burning.* While bread bakes, cook pasta.



6

## Plate the Dish

Serve **pasta** on a plate next to **garlic bread**. Garnish with **pine nuts** and remaining **oregano**.