

# Vegan Pasta Alla Puttanesca



## Recipe By Jaxters

**Ref:** 779

**Heading:** Pasta

**Cuisine:** Italian

**Food Type:** Vegan

**No of Portions:** 4

## Ingredients & Prep

300 g Dried spaghetti

150 g Olives cut in half & pitted

120 ml White wine

12 Cherry tomatoes cut in 1/2

4 Garlic cloves finely chopped

2 tbsp Tomato puree

2 tbsp Capers drained weight

2 tbsp Vegan Thai fish sauce (seaweed one)

1 tsp Dried basil

1 tsp Dried oregano

1/2 tsp Chilli flakes

1/2 tsp Freshly ground black pepper

5 tbsp Olive oil

### Garnish

sprinkle Fresh parsley chopped

sprinkle Vegan Parmesan cheese grated

sprinkle Extra virgin olive oil

## Suggestion & Tips

Have with a salad. Eat as soon as its cooked.

## Method

**Step 1** - Cook pasta as per instructions in salted water until al-denti, meanwhile, timing is needed here as you need to get pasta to al-denti stage when the rest is ready in a pan.

**Step 2** - In a good sized frying pan or wok (best), place on a med heat, add oil & garlic, fry for 30 seconds, then add wine, & tomato puree , then mix with a wooden spoon & bring to a simmer for 1 minute, then add chilli, dried basil, oregano, tomatoes & simmer for 1 minute, then add capers olives, salt & black pepper, stir & cook for 30 seconds, then add cooked pasta toss & stir altogether serve & garnish.