

Pappardelle con Salsa di Olive e Capperi Pappardelle with Olives and Capers Sauce

Cooking tips:

This dish is perfect with the Pappardelle, which is a big pasta and the sauce sticks to both sides of the pasta enhancing the taste.

Use black olives and pit them yourself, don't use the already pitted ones, the taste is totally different.

The Pappardelle with olives and capers sauce is a fast, tasty and fresh dish, excellent during the summer since the sauce is not cooked but blended.

Preparation Time: 15 minutes

Cooking Time: 15 minutes

Difficulty: Very easy

Ingredients for 4

¾ lb. of Pappardelle

4 red tomatoes

1 cup of black olives without the pit

5 tablespoons salted capers

5 anchovies

4 leaves fresh basil

4 tablespoons chopped fresh parsley

1 glass of Nonna Angelina's EVOO

Hot pepper

Sea salt



Directions

Place in a blender: capers (rinsed to take out the salt), olives, anchovies, a pinch of hot pepper and blend for one minute. Place the sauce in the dish that the pasta will be served and add the EVOO and the parsley mixing thoroughly.

Peel the tomatoes and chop them very fine and add to the sauce and mix.

Cook the Pappardelle al dente, drain them and add to the sauce mixing gently.

Break the basil leaves and add to the sauce.

Serve hot.

Buon appetito!

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