

From the Kitchen of Gail Johnson

Quick Pasta alla Puttanesca

This famous pasta dish originated in Naples Italy. Puttanesca means "ladies of the night." Although the exact origin of the name is unclear, one thing is clear: It's delicious! Here is one of many recipe versions.

- 1/2 pound spaghetti (whole wheat preferred)**
- 20 black or green pitted olives**
- 1 14.5-oz can diced tomatoes and 4 oz tomato sauce**
- 2 tablespoon extra-virgin olive oil**
- 3 cloves of garlic, chopped and 1 tablespoon dried minced onion**
- 1/2 teaspoon crushed red pepper flakes**
- 1 tablespoon capers drained and rinsed**
- 1/4 cup currants**

Cook spaghetti according to package directions. Drain and return spaghetti to pot; add a teaspoon extra-virgin olive oil and toss to coat.

Heat remaining olive oil in large skillet over medium-high heat. Add red pepper flakes; cook and stir 1 to 2 minutes or until sizzling. Add onion and garlic; cook and stir 1 minute. Add canned tomatoes with juice, tomato sauce, olives, currants and capers. Cook over medium-high heat, stirring frequently, until sauce is heated through.

Serves 4. About 345 Calories per serving.

