



UCOOK

Puttanesca Pasta

with nutritional yeast & fresh herbs

Invented in Naples, spaghetti alla Puttanesca is a traditional Italian pasta sauce that always puts a smile on your face. That's because of the deeply rich tomato sauce, made with white wine, charred baby tomatoes, garlic, fresh herbs, capers, olives, and lots of love! Served with al dente tagliatelle pasta.

Hands-on Time: 40 minutes

Overall Time: 45 minutes

Serves: 4 People

Chef: Samantha du Toit

Veggie

Laborie Estate | Laborie Merlot 2021

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Ingredients & Prep

400g	Tagliatelle Pasta
320g	Baby Tomatoes <i>rinse</i>
2	Onions <i>peel & roughly dice</i>
2	Garlic Cloves <i>peel & grate</i>
40ml	NOMU Italian Rub
40ml	Tomato Paste
80ml	White Wine
20g	Mixed Herbs <i>(10g Fresh Oregano & 10g Fresh Basil)</i>
400ml	Tomato Passata
40g	Capers <i>drain & roughly chop</i>
120g	Pitted Kalamata Olives <i>drain & cut in half</i>
80ml	Nutritional Yeast

From Your Kitchen

Oil (cooking, olive or coconut)
Salt & Pepper
Water
Sugar/Sweetener/Honey

1. PASTA Bring a pot of salted water to a boil for the pasta. Cook the pasta until al dente, 10-12 minutes. Drain and toss through a drizzle of olive oil.

2. CHARRED TOMS Place a pan over medium heat with a drizzle of oil. When hot, fry the rinsed baby tomatoes until lightly charred & blistered, 8-10 minutes (shifting occasionally). Remove from the pan and season.

3. PUTTANESCA SAUCE Return the pan to medium heat with a drizzle of oil. When hot, fry the diced onion until lightly golden, 5-6 minutes (shifting occasionally). Add the grated garlic, the NOMU rub, and the tomato paste. Fry until fragrant, 1-2 minutes (shifting constantly). Pour in the wine and simmer until almost all evaporated, 1-2 minutes.

4. PREP Rinse, pick and roughly chop the mixed herbs. Set aside.

5. ALL TOGETHER When the wine is almost all evaporated, add the tomato passata, 400ml of water, the drained capers, and the halved olives. Simmer until slightly reduced, 10-12 minutes. Stir through the cooked pasta, the charred tomatoes, ½ the chopped herbs, a sweetener (to taste), and seasoning.

6. DINNER IS READY Make a bed of the loaded pasta, sprinkle over the nutritional yeast, and garnish with the remaining herbs. Well done, Chef!



Chef's Tip

Mixing pasta water into your sauce is a great way to enhance it all round! The starch content adds a silky richness to the texture and the salt content lends extra flavour.

Nutritional Information

Per 100g

Energy	486kJ
Energy	116kcal
Protein	4.2g
Carbs	17g
of which sugars	3.8g
Fibre	2.5g
Fat	1.3g
of which saturated	0.2g
Sodium	156mg

Allergens

Gluten, Allium, Wheat, Sulphites,
Alcohol

Eat
Within
4 Days