



## Tony's Spinach Linguine with Puttanesca Sauce

- \*2 Ounces Black Olives
- \*1 Ounce Capers
- \*8 Ounces Crushed Tomato
- \*2 Ounces Anchovies
- \*8 Ounces Spinach Linguine
- \*4 Gloves Garlic
- \*Red Pepper to taste
- \*Salt & Pepper to taste

**Heat olive oil in pan. Add anchovies and break them up with a fork until they dissolve in oil. Add garlic and tomatoes. Cook for 3-4 minutes. Add olives and capers. Cook 2-3 more minutes. Add cooked pasta. Let simmer 1-2 minutes. Serve!**

