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Pasta Puttanesca

Serves 6

1/4 cup extra virgin olive oil
5 cloves garlic, chopped
1 can (28 ounces) whole plum tomatoes, chopped
1 cup mixed olives, pitted and diced
4 teaspoons drained capers, chopped
1/2 teaspoon crushed red pepper flakes
1/2 teaspoon dried oregano
1 pound linguini
1 can (2 ounces) anchovy fillets, drained and chopped
1/4 cup chopped Italian parsley
ground black pepper
Parmesan cheese

Heat the olive oil in a large skillet over medium heat, about 2 minutes. Crush the tomatoes with your hands and add them, with their liquid, to the skillet. Add the olives, capers, red pepper flakes and oregano. Bring mixture to boil and reduce heat to low. Simmer 30 minutes, stirring from time to time.

Once the sauce has simmered about 20 minutes, start the water for the pasta. Cook the pasta according to package directions, drain and put in serving bowl.

When ready to serve, stir in the anchovies and parsley into the sauce and cook for 1 minute. Season to taste with pepper. Pour the sauce over the pasta, toss to combine, and serve immediately. Pass cheese at table.