

# Summer Puttanesca



Scan Code To Watch  
Video!



Recipe by: Laura Vitale

Serves 2 to 3

**Prep Time: 15 minutes**

**Cook Time: 30 minutes**

## Ingredients

### For the Puttanesca:

- 1/4 cup of Olive Oil
- 3 Cloves of Garlic, smashed and peeled
- 3 Anchovy Fillets
- Pinch of Hot Pepper Flakes
- 2 Tbsp of Capers
- 1/4 cup of Pitted Kalamata Olives
- 3 Vine Ripe Tomatoes, diced
- Fresh Basil
- Salt to taste
- Freshly Grated Parm
- 8 oz of Spaghetti or pasta of your choice
- 

### For the chicken:

- 2-6 oz Chicken Breast
- Seasoning of your choice
- 3 Tbsp of Basil Pesto
- Olive Oil

1) Fill a large pot of water, add a generous pinch of salt and bring to a boil.

2) In a medium skillet, add the olive oil, garlic, anchovies and hot pepper flakes, saute until the garlic is lightly golden and the anchovies have melted in the oil, add the tomatoes, bring the sauce to a bubble then add the olives, capers and basil and simmer on medium heat for about 15 minutes.



3) Meanwhile, when the sauce is about 10ish minutes away from being done, add the pasta to the boiling water, allow to cook per package instructions and also saute the chicken until golden on both sides and full cooked through (should take 3-4 minutes per side) and when it's got a couple minutes left, spoon on some pesto then allow the chicken to rest before slicing.

4) Drain the pasta, reserve about 1/4 cup of the starchy cooking water, then add the pasta to the sauce (make sure you taste the sauce first and adjust the seasoning before adding the pasta) add a splash of the starchy water and parm, cook all together for about a minute then serve alongside the pesto chicken.