



Cook Like a Rebel

Pasta Puttanesca
with
Chef Mark Sandoval



HARRAH COLLEGE
OF HOSPITALITY
Alumni Chapter

PASTA PUTTANESCA

INGREDIENTS

- 2 cloves of garlic, minced very fine
- 3 each anchovy filets, mashed into a paste
- Pinch of chili flake
- 2 tbsp extra virgin olive oil
- 1/2 cup olives, pitted
- 2 tbsp capers, rinsed
- 1 cup fresh tomatoes, diced (canned diced tomatoes can work)
- 5 oz dry pasta (enough for two servings)
- 5 - 6 large leaves oregano or basil, chiffonade
- 2 boneless chicken thighs, skin off

METHOD

1. Place a medium-large pot of water on high heat and bring to a boil. Add the pasta and cook for 8 minutes. Strain the pasta and place on a baking sheet and lightly coat with extra virgin olive oil. This can be done a day in advance - have a pot of simmering water ready when making the dish to re-heat the pasta
2. Roast the chicken thighs in the oven at 400 degrees, season with salt and pepper. Roast around 15 minutes, or until cooked through. Cool and cut into bite size pieces.
3. Mash the anchovy filets using a chef's knife into a paste.
4. In the large sauté pan- add the extra virgin olive oil and light sauté the garlic and anchovy paste.
5. Add the chili flake, capers, olives, and tomatoes and lightly toss to warm all ingredients.
6. Place the pasta in the simmering water for 1 ½ minutes to heat.
7. Add the pasta to the sauce and toss to coat. Serve the pasta and garnish with fresh herbs

PASTA PUTTANESCA

Prep List

CHEF MARK'S SHOPPING LIST

- Capers, small jar, at least 1 oz.
- Olives, any variety is fine- I prefer those that have been pitted
- Anchovies, salt cured or cured in vinaigrette- I prefer Those in vinaigrette, at least 1 oz.
- Chili flake
- Tomato, canned diced, fresh diced, or cherry tomatoes
- Oregano or basil, fresh is best, but dried works in a time like this- a couple sprigs, or tsp. if using dried
- Pasta- I only have spaghetti on hand so spaghetti it is - enough for 2 servings
- Olive oil- extra virgin is best for this dish
- Chicken thighs, boneless, skinless- chicken breast works as well

** Olives, capers, anchovies are all optional ingredients

PREP LIST - THINGS THAT CAN BE DONE IN ADVANCE

- Capers can be rinsed in cold water and held
- Remove pits from olives and hold
- Tomatoes can be diced
- Pasta can be cooked in advance and cooled, tossed in extra virgin olive oil
- Chicken can be cooked in advance and cut into bite size pieces