

20 MINUTE PUTTANESCA SAUCE

Serves 3-4 with pasta

Ingredients

1 TBS olive oil
1/2 yellow onion, diced
4 garlic cloves, minced
28 oz jar marinara sauce - spicy or regular
1/2 jar kalamata olives, chopped
1/3 C capers
2 TBS brine from the jar of capers
pinch of red pepper flakes if using reg sauce
salt and pepper to taste
1 handful fresh parsley, chopped



Directions

1. In a saucepan, heat olive oil over medium and add onion and garlic, stirring occasionally, for 4-5 minutes, until the onion softens.
2. Stir in the marinara sauce, olives, capers, brine, red pepper flakes if using and 1/2 tsp salt and 1/4 tsp pepper (you can always add more to taste later).
3. Bring to a simmer, stirring occasionally, and let it cook and bring the flavors together for 8-10 minutes. Taste for more salt, then stir in fresh parsley.
4. Serve with pasta and grated parmesan.