



TOTAL TIME

32 minutes

PREP TIME

12 minutes

COOK TIME

20 minutes

SERVES

2 - 3

COOKING LEVEL

Easy

RECIPE | TOMATOES



LINGUINE WITH PUTTANESCA RELISH

Recipe created by Trish Gill, The Chef Next Door

INGREDIENTS

20 Pure Flavor® Marzanito	¼ tbsp extra-virgin olive oil
Mini San Marzano Tomatoes	1 jalapeno, finely chopped
2 tbsp red wine vinegar	1 small onion, cut into thick slices
2 tsp Worcestershire sauce	¼ cup chopped kalamata olives
1 tsp dried oregano	1 tbsp capers, drained
2 cloves garlic, finely chopped	Fresh basil & parsley
1 tsp salt	2 cups Linguine
¼ tsp black pepper	2 tbsp Parmesan, grated

DIRECTIONS

1. Roast together the tomatoes, jalapeno and onion in a skillet until slightly caramelized.
2. In a small bowl, whisk together the vinegar, Worcestershire, oregano, garlic and olive oil. Season with salt and pepper.
3. Add all the vegetables and herbs to the vinaigrette. Taste again to season.
4. Cook pasta according to package instructions.
5. Add Puttanesca relish to pasta and mix.
6. Garnish with Parmesan, basil and parsley.



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