

# Linguine with no-cook puttanesca sauce



Ballarat Health Services

## Ingredients

150g dried linguine  
250g pkt zucchini spaghetti  
4 (about 500g) fresh tomatoes, finely chopped  
60g (1/4 cup) semi-dried tomatoes, finely chopped  
2 garlic cloves, crushed  
60g (1/3 cup) chopped Sicilian olives  
3 anchovies, chopped  
1 long fresh red chilli, deseeded, chopped  
1/4 cup chopped fresh basil leaves, plus extra leaves, to serve  
2 tablespoons extra virgin olive oil  
Finely grated parmesan, to serve



## Method

**Step 1** Cook the pasta in a large saucepan of salted boiling water, following the packet directions, until al dente. Add zucchini for the last 30 seconds of cooking time. Drain and return to pan.

**Step 2** Meanwhile, combine the fresh tomato, semi-dried tomato, garlic, olives, anchovies, chilli, basil and oil in a large bowl. Season. Add to pasta mixture and toss to combine. Top with parmesan and extra basil leaves.

So easy the  
kids could  
cook  
tonight

Source: [www.taste.com.au](http://www.taste.com.au)