

## Linguine Puttanesca

**Serves 2**

**Cuisine: Italian**

Preparation Time: 10 Minutes

Cooking Time: 15 Minutes

**Ingredients:**

200g Linguine  
¼ Plain Ciabatta  
1 Red onion, peeled and finely sliced  
2 cloves Garlic, peeled and finely chopped  
6 Anchovy fillets, finely chopped  
100g Cherry vine tomatoes, halved  
100g Pitted green or black olives  
4 tbsp Extra virgin olive oil  
Pinch of finger-crushed, dried chillies  
Fresh thyme leaves  
Maldon sea salt and freshly ground black pepper

**Method:**

1. Pre-heat your grill to a medium heat.
2. Fill a deep pan or pot with cold water, add salt and bring to the boil.
3. Meanwhile, blitz the ciabatta into coarse breadcrumbs and spread onto a non-stick baking tray and drizzle with 2 tbsp of olive oil, scatter over the thyme leaves and season.
4. Place the tray under the grill for 2-3 minutes until the crumbs are golden and crunchy. Set aside.
5. Add 2 tbsp olive oil to a frying pan and heat to medium. Add the sliced onion and fry until soft but not coloured.
6. Add the garlic, chilli and anchovies and cook for 1-2 minutes.
7. Add the tomatoes and olives and warm through for 2-3- minutes.
8. Add linguine to the boiling water and cook for 12 minutes until al dente.
9. Drain., reserving 2 tbsp of the pasta water. Toss the linguine in the sauce and mix well to coat and add the reserved water.

**To Serve:**

Place into bowls or a serving dish and scatter with the toasted ciabatta breadcrumbs.

**Chef's Notes:**