



Warm Puttanesca Pasta Salad

Makes: 4 servings

Prep Time: 10 minutes Cook Time: 20 minutes

Total Time: 30 minutes

Ingredients

- 1 pound cherry tomatoes, halved
- 1 tsp kosher salt
- 1/2 tsp freshly ground black pepper
- 1/4 cup minced shallot (from 1 medium shallot)
- 1/4 cup extra-virgin olive oil
- 2 tbsp red wine vinegar
- 1 large garlic clove, grated
- 12 ounces uncooked casarecce pasta
- 4 (1/2-ounce) prosciutto slices
- 3 oil-packed anchovies, finely chopped
- 1/2 cup thinly sliced fresh basil
- 1/2 cup coarsely chopped Castelvetrano olives
- 2 tbsp chopped fresh oregano
- 2 tbsp drained nonpareil capers
- Fresh basil leaves, for garnish
- 1/2 tsp cracked black pepper, for garnish (optional)

Instructions

Place tomatoes in a medium bowl; sprinkle with salt and ground pepper, and toss to combine. Add shallot, oil, vinegar, and garlic; toss well. Let stand at room temperature at least 20 minutes.

Meanwhile, cook pasta in salted water according to package directions. Reserve 1 cup cooking liquid; drain pasta.

Place 2 prosciutto slices on paper towels on a microwave-safe plate. Microwave on HIGH until crisp, 1 minute and 30 seconds to 2 minutes. Repeat with remaining 2 prosciutto slices.

Drain tomato mixture over a bowl, reserving liquid. Combine warm pasta, anchovies, tomato liquid, and 1/3 cup cooking liquid in a large skillet over medium-high. Cook until sauce slightly thickens and coats pasta, about 2 minutes. Remove from heat. Stir in drained tomato mixture, sliced basil, olives, oregano, and capers. Crumble prosciutto over pasta; garnish with basil leaves and, if desired, cracked pepper.

Recipe by Food & Wine