

PAPPARDELLE WITH PUTTENESSCA SAUCE



Something for a quick supper and delicious when paired with
Insight Single Vineyard Sauvignon Blanc

Serves 4

INGREDIENTS

1 Packet of Pappardelle, fresh if possible
3 tblspns olive oil
2 cloves garlic, crushed
75g can anchovies, roughly chopped
2 dried chillis, roughly chopped
600g chopped tomatoes
2 tblspns tomato paste
1 tblspn capers
1 tblspn oregano
12 black olives, pitted and halved.
Handful of fresh flat leaf parsley, roughly chopped.

METHOD

- 1) Cook pasta according to instructions on packet.
- 2) Heat a medium size pan, add olive oil, onions and stir for 5-minutes until onions are transparent.
- 3) Add garlic and stir for a further 1 minute.
- 4) Toss in anchovies, chillis, tomatoes, tomato paste, capers, oregano and olives. Stir around for a further 5 minutes.
- 5) Drain pasta.
- 6) Serve with Puttenessca sauce on top, accompanied by warm ciabatta.



TASTING NOTE: INSIGHT Single Vineyard Sauvignon Blanc

Wonderfully aromatic; look for aromas of passion-fruit flower, mango, crunchy snow pea and minerality - like wet river stones. On the palate, the journey is fulfilling and long. Think leafy tomato, crunchy red capsicums, ripe pink grapefruit and fresh basil. It will leave you wanting more.