

## Frugal Foodie Friday: Slightly Spicy Pasta Puttanesque-a Recipe

Faced with a full pantry and a bare-bones fridge, I had to do some quick thinking for our next meal that we were quickly growing hungry for. Out came the tomatoes, olives, and pasta, but a plain old marinara would not do. We were both craving a good dose of flavor, and thus this Slightly Spicy Pasta Puttanesque-a Recipe was born. Most chefs would mock my version of puttanesca (hence my clever name, don't you think?), but I still couldn't think of a better label for this blend of flavors. True, it lacks the salty anchovies (making it suitable for vegans / vegetarians), and I did allow some leeway on the olives you can use (pitted kalamata olives would be best, but when you only have cheap black ones on hand they will just have to do!), but this is still a nice, flavorful dish that can be dressed up or down, however you like.