

## **Pasta Calabrese**

### **Ingredients**

- 1/4 cup olive oil
- 6 cloves of garlic (minced)
- 1/2 sliced onion
- 1 cup Calabrese olives-pitted
- 1 can anchovies
- 3 dried red peppers
- 1 cup red wine
- 2 cans San Marzano Tomatoes, slightly crushed
- 1/2 cup romano cheese

Fresh parsley, basil and salt & pepper to taste

### **Directions**

1. In a skillet combine olive oil, garlic, onions & olives. Sautee until tender and add anchovies, cook until anchovies dissolves into pan.
2. Add wine and reduce until sauce thickens. Add tomatoes and remaining ingredients and cook approximately 35 minutes.