



Fish fillets in puttanesca sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

SIMPLE PUTTANESCA SAUCE

1/4 cup olive oil
3 big cloves minced fresh garlic
2 -3 cups diced fresh or canned tomatoes
1/4 cup tomato paste
1/2 cup sliced or chopped black olives
1/4 cup or more fresh parsley, finely chopped
2 tsps. Italian seasoning
salt and pepper to taste
anchovies (optional)
grated parmesan cheese

Instructions

In a saucepan, heat olive oil and sautee the minced garlic for about 10 seconds. Add the rest of the ingredients except the parmesan cheese and simmer well together or until slightly thickened. Serve over pasta and pan-fried fish fillets. Sprinkle with parmesan cheese.