

**Name: Dott.ssa Silvana Capasso**

**Specialty: Pediatrics**

**Country: Italy**



Name of dish	<b>Spaghetti with capers and olives</b>	
Ingredients	<b>Ingredients</b>	<b>Quantity (for 4 persons)</b>
	Spaghetti or Linguine	400 g
	Black olives from Gaeta	100 gr
	Tomato sauce	400 gr
	Extra virgin Olive oil	4/5 spoonfuls
	Salted capers	2 spoonful
	Garlic	1 clove
Directions	<p>Pitting the olives; rinse the capers, and leave them in water for about 10 minutes, then drain.</p> <p>Put the olive oil in a saucepan, brown slightly the garlic and olives, then add the dripped capers and after a bit also the tomato sauce. Cook at first on a low flame and then with a bright flame for about 15 minutes. Taste and salt.</p> <p>Cook the spaghetti a bit underdone, drain and pour into the sauce and mix well, continuing to cook for about a minute.</p> <p>If you like, you may add parsley or organ.</p> <p>Serve immediately</p>	

