



THE PRISONER
WINE COMPANY

Executive Chef Brett Young

Bucatini Pasta with Pomodoro Sauce

Paired with 2018 The Prisoner Napa Valley Red Wine

Active Time: 20 minutes

Inactive Time: 40 minutes

Serves: 6

Ingredients:

12 oz. Bucatini Pasta

2 Tbs. Salt

½ Cup Pitted Kalamata Olives, Rinsed with Water and Sliced in Half

2 Tbs. Capers, Rinsed with Water

1 Cup Parmigiano-Reggiano, Grated

Pomodoro Sauce:

2 Tbs. Olive Oil

5 cloves Garlic, Thinly Sliced

28 oz. Can of Crushed Tomato

1 tsp. Garlic Powder

2 tsp. Dried Oregano

1 tsp. Sherry Vinegar

½ tsp. Chili Flake

2 Cups Water

2 tsp. Salt

Directions:

Add olive oil to a 4 qt. pot and sweat garlic over low heat until soft without color (about 2 minutes).

Add the tomato, garlic powder, oregano, vinegar, chili flake, water and salt. Simmer for 20 minutes, stirring frequently. Reserve 1 cup sauce, separately.

Add 2 Tbs. of Salt to a 6 qt pot of boiling water.

Boil the bucatini in the 6 qt. pot of water per instructions on the box. Drain pasta once cooked.

Add cooked pasta, kalamata olives and capers to the pomodoro sauce and cook on low heat for 1 minute. Add reserved 1 cup sauce, to preference.

When the heat is turned off add half the Parmigiano-Reggiano to the pasta mixture and stir.

Portion to serve and add the remaining Parmigiano-Reggiano on top of the bucatini to garnish.

Enjoy!

