Ziti Puttanesca

Ingredients

1 pound ziti rigati
1 tbsp olive oil
5 cloves garlic, finely chopped
3 ¼ cups (29 oz can) crushed tomatoes
1 can pitted ripe olives, coarsely chopped
2 tbsp capers
1 tbsp dried basil leaves
½ tsp crushed dried red pepper
1 tsp kosher salt
½ cup grated Parmesan cheese

Directions

1. Cook pasta according to package directions.
2. Meanwhile, in large skillet over medium heat, heat oil.
3. Cook garlic until golden, about 1 minute; do no burn.
4. Add tomatoes, olives, capers, basil, red pepper and salt.
5. Heat to boiling; reduce heat
6. Simmer, uncovered, 10 minutes, stirring occasionally.
7. Toss hot pasta, sauce and ¼ cup Parmesan cheese; sprinkle with remaining cheese.