

Spicy Shrimp Puttanesca

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Published April 2, 2025



Rachel Vanni for The New York Times. Food Stylist: Monica Pierini.

Total Time 35 minutes

Prep Time 10 minutes

Cook Time 25 minutes

Rating ★★★★★ (642)

Puttanesca, the famous Neapolitan tomato sauce that's briny and bold from olives, garlic, capers and anchovies, is pretty spectacular as is. This recipe leans into those intense flavors and adds shrimp for a complete dish that's big on flavor and easy to pull off on a weeknight. Using tomato paste gives the sauce a deeper, more concentrated base that holds its own against the salty tang of olives and capers; it also helps the sauce cling beautifully to pasta and shrimp alike. A final dab of butter isn't traditional, but it adds a glossy finish and pushes this pasta dish just over the edge of delicious.

INGREDIENTS

Yield: 4 servings

Salt

- 1 pound spaghetti, linguine or other long pasta
- 3 tablespoons extra-virgin olive oil
- 6 garlic cloves, thinly sliced
- 6 oil-packed anchovy fillets
- 1 cup Castelvetrano olives, crushed, pits removed
- 3 tablespoons drained capers
- 1 teaspoon crushed red pepper
- ⅓ cup tomato paste
- 1 pound peeled and deveined large shrimp



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PREPARATION

Step 1

Bring a large pot of water to a boil, then throw in a handful of salt. Cook the pasta until a bit firmer than al dente, about 2 minutes less than package directions. (It'll finish cooking in the sauce.) Reserve 2 cups of pasta water, then drain the pasta.

2 tablespoons unsalted butter

½ cup chopped parsley

½ lemon

Step 2

While the water comes to a boil, heat the oil in another large pot or Dutch oven over medium. Add the garlic and anchovies and cook, stirring occasionally, until garlic is softened and anchovies have melted away, 2 to 3 minutes.

Step 3

Add the olives, capers and crushed red pepper, and stir for 1 minute, just so the crushed red pepper has time to release its heat in the oil.

Step 4

Add the tomato paste and cook, stirring occasionally, until tomato paste begins to stick to the pan and darkens a few shades, about 3 minutes.

Step 5

Add the shrimp, season with salt and cook, stirring often, until light pink and no more gray remains, about 2 minutes.

Step 6

Add the pasta, 1 cup pasta water and the butter, and cook, tossing often, until a sauce forms and clings to the pasta, 2 to 3 minutes. Adjust the consistency of the sauce with additional pasta water as needed.

Step 7

Turn off the heat, sprinkle in the parsley and squeeze in the lemon juice. Season with salt if needed and serve.

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