

## Spaghetti Alla Buona Donna

3 tablespoons extra virgin olive oil  
3 anchovies -- minced  
1 tablespoon garlic -- minced  
1 tablespoon shallots -- minced  
20 strips red bell pepper -- about 1/4-in thick  
2 cups diced Roma tomatoes -- with juice  
12 Kalamata olives -- pitted and halved  
10 fresh basil leaves  
1/3 cup fresh parsley -- chopped  
1 tablespoon capers  
1/2 teaspoon cayenne pepper flakes  
1/2 teaspoon ground black pepper  
1/2 teaspoon salt  
1/4 teaspoon dried oregano  
1/2 cup dry white wine  
1 cup low sodium chicken broth  
3 cups whole fresh spinach leaves  
12 ounces spaghetti -- cooked and drained  
1/3 cup Parmesan cheese -- freshly grated

1. Heat oil in large saucepan and saute anchovies, garlic, shallots, bell pepper, tomatoes, and olives 3 to 4 minutes. Add basil, parsley, capers, cayenne, black pepper, salt, oregano, wine, and broth. Increase heat to medium high for 4 more minutes. Add spinach and saute 3 minutes.
2. Remove sauce from heat and add cooked spaghetti. Add Parmesan and toss until pasta is well-coated with sauce.