

Pasta with Tomato and Black Olive Sauce

- 5 Tablespoons extra-virgin olive oil
- 1 small white onion, finely chopped
- 5 garlic cloves, finely chopped
- 7 oil-packed anchovy fillets, drained and chopped
- 2 carrots, peeled and cut into ¼-inch dice
- 2 celery ribs, cut into ¼-inch dice
- 2 zucchini, cut into ¼-inch dice
- 1 eggplant, cut into ¼-inch dice
- 1 summer squash, cut into ¼-inch dice
- ¾ teaspoon crushed red pepper
- Kosher salt
- Freshly ground black pepper
- ½ cup dry white wine
- 5 plum tomatoes (or equivalent regular tomatoes), cut into ¼-inch dice
- ½ cup pitted black olives, coarsely chopped
- 10 fresh basil leaves
- 1 pound strozzapreti or other pasta
- Freshly shaved Parmigiano cheese, for serving

In a large pot, heat 2 tablespoons of the olive oil. Add the onion, garlic and anchovies and cook over moderate heat, stirring occasionally, until starting to soften, 5 minutes. Stir in the carrots and celery and cook until softened, 7-8 minutes. Add the zucchini, eggplant, summer squash, crushed red pepper and the remaining 3 tablespoons of olive oil and season with salt and pepper. Cook until the vegetables are softened, 15 minutes. Add the wine and simmer for 2 minutes. Add the tomatoes, olives and basil and cook, stirring, for 10 minutes. Season with salt and pepper.

Meanwhile, in a large pot of salted boiling water, cook the pasta until al dente. Drain, reserving ½ cup of the pasta cooking water. Add the pasta and cooking water to the vegetables. Season with salt and pepper and cook over moderate heat, tossing, until saucy. Transfer to a bowl, garnish with Parmigiano, and serve.