

Linguine with Feta, Tomatoes and Fresh Oregano



Primi Piatti

Servings: 4-6

A wonderfully fresh summer pasta. I love to prepare this dish when the first vine ripened tomatoes come into season.

1/2 cup **QCOM Tuscan Estate Extra**

Virgin Olive Oil

4 medium vine ripened tomatoes, chopped

4 cloves garlic, chopped

2 tsp. fresh oregano, chopped

6 oz. feta cheese, crumbled

1/4 cup toasted pine nuts

salt to taste

1 lb. linguine

Place skillet on medium heat and add olive oil. Add tomatoes and garlic, oregano and pine nuts (salt to taste). Cook for 5 minutes. Add al dente pasta to skillet and toss.

Place in serving dish and sprinkle with feta crumbles.

Wine Pairing: Chianti