

Spaghetti with Olives and Pine Nuts

Primi Piatti
Servings: 4



This is by far one of the easiest dishes to prepare and you likely have all the ingredients already in your fridge. It will become one of your favorite quick meals.

1/2 cup **QCOM Tuscan Estate**
Extra Virgin Olive Oil

3/4 cup Castelbetrano olives pitted
and chopped (about 20 olives)

1/4 cup drained capers

1/3 cup fresh pine nuts

4 cloves garlic, minced

6 sprigs fresh Italian parsley, chopped

1 tsp. dried hot red pepper flakes

Salt to taste

1 lb. dry spaghetti

Grated Parmesan

Cook pasta in a large pot of boiling salted water until al dente. Reserve 1 cup pasta-cooking water, then drain. Add olive oil to a skillet and bring to med-high heat. Add all ingredients and saute for 2 minutes. Add spaghetti to skillet and toss until combined well. (If pasta is dry, add some reserved cooking water.) Sprinkle with Parmesan cheese.

Hint: Use the broad side of a knife to smash and pit an olive.

Wine Pairing: Chardonnay or Pinot Grigio