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SPINACH AND PLAIN TAGLIARINI WITH FRESH TOMATO AND OLIVE SAUCE



PREP.....2:00
COOK.....0:15
INGREDIENTS.....15
DIFFICULTY.....EASY
SERVINGS.....6

INGREDIENTS

250g Angelo's Spinach Tagliarini
250g Angelo's Plain Tagliarini
8 tomatoes finely diced
1 ½ cups extra-virgin olive oil
2 garlic cloves, crushed
1 large red onion, finely chopped
½ cup pitted black olives, chopped
½ cup green olives, chopped
2 tblsp fresh oregano, chopped
1 cup fresh parsley, chopped
Salt and freshly ground pepper
Pecorino cheese (optional)
Crumbled ricotta (optional)

METHOD

Place all ingredients except the pasta and the parmesan cheese into a large bowl. Mix ingredients well and allow the mix to sit in the fridge for a few hours to marinate.

Cook Angelo's Tagliarini plain and spinach pasta 10 to 12 minutes in salted boiling water until al dente as directed, drain then toss through the sauce, serve with shaved pecorino or crumbled ricotta cheese.



Angelo's
Fresh Pasta Products
SINCE 1968