



Fresh Fettuccine with Tomatoes & Kalamata Olives

Serves 4

Ingredients

- 1 lb. fresh fettuccine
- 3 Tbs. extra-virgin olive oil
- 4-6 medium garlic cloves, sliced
- 4 cups chopped fresh plum (Roma) tomatoes
- ½ tsp. kosher salt
- ½ tsp freshly ground pepper
- ½ cup quartered, pitted Kalamata olives
- ½ cup lightly packed shredded fresh basil
- ¼ cup grated Parmigiano-Reggiano cheese

Directions

1. Cook fettuccine in large pot of boiling salted water until al dente; drain, reserving a bit of the cooking water.
2. Meanwhile, heat oil in large skillet over medium heat until warm. Add garlic; cook gently until fragrant and golden. Stir in the tomatoes, salt and pepper. Increase heat to medium-high; cook 2 to 3 minutes or until tomatoes begin to soften. Crush the tomatoes with a potato masher until sauce is almost smooth with some pieces of tomato. Add olives and half of the basil; cook 2 to 3 minutes or until slightly thickened.
3. Toss fettuccine with sauce, a bit of the cooking water and the remaining basil. Place in large pasta bowl or on a serving platter; sprinkle with cheese and garnish with basil.

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