



Pasta with Tomatoes and Olives

1/2 lb fresh fettuccine
1/4 cup extra virgin olive oil
4 cloves garlic, chopped
2 tomatoes, chopped
1/2 cup black cured olives

Bring a pot of highly salted water to a rolling boil and drop in pasta. Cook pasta for 4 minutes or until al dente and remove from water.

Meanwhile, heat up a pan with olive oil and garlic until garlic has softened.

Stir in tomatoes and 1/2 cup pasta water, allow to simmer and season with salt and pepper quickly stir in pasta and olives.

Serve hot.

(NOTE: Prep times can vary by equipment. Be sure to check that meat is fully cooked.)

