

Pasta with Olio Nuovo Olive Oil

Serves: 3-4

¼ - ½ pounds of linguine
10-20 fresh basil leaves, finely slivered
5-6 garlic cloves, chopped finely
2-4 Roma tomatoes, chopped (4 small or 2 large)
¼ cup of freshly grated Parmigiano Reggiano
Sea salt and fresh ground pepper to taste
Red Pepper Flakes (optional)
More Than Olives Olio Nuovo Olive Oil

Bring a large pot of fresh water to boil and drop the pasta into the pot. Add a bit of salt and stir to ensure the pasta doesn't stick together. (linguine usually takes between 7-10 minutes, depending on brand).

While the pasta cooks, add a few tablespoons of Olio Nuovo olive oil to a medium sized pan along with the garlic and saute slowly. Add Sea salt, pepper, and red pepper flakes, and cook for another 2-5 minutes. Add in the chopped tomatoes and let them warm. You don't want to cook them down.

Drain the pasta and save a bit of the starchy water. Add the pasta to the pan along with the basil and gently stir to mix. Add more Olio Nuovo to coat the pasta. If you need to loosen it up a bit, add a little of the reserved pasta water.

Add the Parmigiano Reggiano cheese and mix one more time. Plate the pasta and top with a little bit more cheese.

Simple, classic, and packed with flavor! Serve with some crusty bread.