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## Family's Favorite Pasta-Sundried tomatoes, Kalamata Olives, Feta Cheese and Garlic-infused Olive Oil



(Serves 4-5 as a main course)

### INGREDIENTS

1 pound Angel Hair, fettucine or linguine pasta (double recipe of homemade pasta on left or one 16-oz. package store-bought pasta)

1/4-1/3 cup extra-virgin olive oil

2 cloves garlic, peeled and slightly crushed, but kept intact

2 sprigs fresh thyme

2 sprigs fresh rosemary

1/2 cup coarsely chopped, pitted Kalamata olives

1/2 cup drained, chopped sundried tomatoes

\*1/2 cup diced fresh tomatoes (optional)

1/3 cup pine nuts, lightly toasted

1/2 cup crumbled Feta cheese

Family's Favorite Pasta Photos Susie Iventosch

1/2 cup grated fresh Parmesan

1/3 cup finely sliced fresh basil

### DIRECTIONS

Prepare oil in advance

In a saucepot, heat olive oil, but do not bring to a boil. When hot, add garlic cloves and herbs and heat for about 10-15 minutes over medium-low heat. Turn heat off, cover pot and allow flavors to infuse for several hours or overnight. Before serving, discard herbs and garlic cloves.

To Assemble Dish

Reheat garlic-herb infused olive oil. In a separate pot, cook pasta to al dente, drain and dump pasta back into cooking pot. Pour warm oil over pasta and stir. Add olives, sundried tomatoes, (tomatoes), and feta into pasta and gently toss. Serve on plates and garnish with Parmesan, basil and pine nuts.

Serve with insalata mista (mixed green salad) and crusty Italian bread.

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