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## Olive-Arugula Pasta

*By Susie Iventosch*

(Serves two as a main dish, or four as a side dish)

### INGREDIENTS

Quinoa rotelli (by Ancient Harvest) 8 oz. package  
1/4 cup extra-virgin olive oil  
1 clove garlic  
1/3 cup minced parsley  
2 cups fresh arugula leaves  
16 cherry tomatoes, halved or quartered  
16 cracked green olives, pitted and halved or quartered  
16 Kalamata olives, pitted and halved or quartered  
1/2 fresh lemon  
1/2 cup freshly grated Parmesan cheese  
Salt and pepper to taste

### DIRECTIONS

Prepare olives, tomatoes, parsley and Parmesan ahead of time. When you're ready to eat, cook pasta according to directions. We like it slightly al dente. Toss cooked, drained pasta with olive oil and pressed garlic. Then toss in remaining vegetables (arugula, parsley, tomatoes and both kinds of olives), and squeeze lemon juice over all. Season to taste with salt and pepper. Garnish with Parmesan and serve with crusty French or Italian bread. Simple and delicious!

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