

Olive Pasta Delight

A delicious and satisfying Italian main dish that combines the briny flavors of olives with perfectly cooked pasta.



Main Dish

Italian

20 min

Total time

Easy

Difficulty

400

kcal / serving

Ingredients

- 150g pasta
- 10-12 black olives, pitted
- 10-12 green olives, pitted
- 2 tablespoons olive oil
- 2 cloves garlic, minced
- 1/4 teaspoon red pepper flakes
- Salt and pepper to taste
- Grated Parmesan cheese for serving

Steps

- 1 Cook the pasta according to package instructions until al dente. Drain and set aside.
- 2 In a large skillet, heat the olive oil over medium heat. Add the minced garlic and red pepper flakes. Sauté for 1-2 minutes until fragrant.
- 3 Add the olives to the skillet and cook for another 2-3 minutes, stirring occasionally.
- 4 Add the cooked pasta to the skillet and toss well to coat the pasta with the olive mixture. Season with salt and pepper to taste.
- 5 Serve the olive pasta hot, garnished with grated Parmesan cheese.