

Tomato Olive Pasta

A flavorful and healthy main dish to be served in under 30 minutes.



Main Dish

30 min

Total time

Easy

Difficulty

336

kcal / serving

Ingredients

- 2 oz. of your favorite pasta
- 1/2 cup chopped fresh or canned tomatoes
- 2 tablespoons olive oil
- 2 teaspoons garlic
- 1/2 cup chopped olives
- 2 tablespoons fresh basil

Steps

- 1 Begin boiling your pasta.
- 2 While the pasta is boiling, heat a saucepan over medium heat. Add olive oil and garlic and saute for about 2 minutes until the garlic is fragrant and lightly golden.
- 3 Add in tomatoes and olives, and sauté for 5 more minutes, stirring frequently.
- 4 When the pasta is done cooking, use the same pot to combine it with the tomato olive mixture and stir on medium heat for a few minutes.
- 5 Turn off the heat and add the fresh basil.
- 6 Serve and enjoy!