

# Pasta w/Feta, Tomatoes, Olives & Parsley



## Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

4c whole tomatoes,  
peeled, chopped, divided  
use

1/2c dry white wine

4 garlic cloves, minced

2 pinches crushed red  
pepper flakes

1/4c olive oil

2/3c Kalamata olives,  
pitted, chopped

3/4 pound linguine, or  
your favorite pasta

1/2c flat leaf parsley,  
chopped

1/2c fresh basil, chopped

1T balsamic vinegar

6oz feta cheese, crumbled,  
divided use

Purée 2 1/2c tomatoes, wine, garlic and crushed red pepper in blender. Heat oil in heavy large skillet over medium heat. Add tomato mixture and cook until sauce begins to thicken, stirring often, about 10 minutes.

While tomato sauce is cooking, cook pasta in large pot of boiling salted water until just tender but still firm to bite. Drain, reserving 1/2c pasta cooking liquid.

Add pasta, parsley, basil, olives and vinegar to sauce in skillet. Toss over medium heat until sauce coats pasta, about 5 minutes. Add reserved cooking liquid 1/4c at a time if the mixture is too dry.

Season to taste with salt and pepper. Mix in remaining tomatoes and half of feta. Mound pasta in bowl and top with remaining feta.

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The Meijer logo, featuring the word 'meijer' in a bold, red, sans-serif font with a blue dot above the 'i'.

**Debbie Spangler ~ Certified Personal Chef**

[www.yummyissimo.com](http://www.yummyissimo.com) ~ [debbie@yummyissimo.com](mailto:debbie@yummyissimo.com)