Pasta with Black Olive Tapenade

Description

Pasta with Olive Tapenade might look a little distrubing because the olive paste turns the pasta a blackish color. Might even remind you of black squid ink (also a great pasta idea). No less tasty and delicious, olive tapenade is a great idea for pasta.

Refer to this recipe to prepare the black olive tapenade .

Summary

Yield: 4
Prep Time: 20 minutes
Category: Pasta
Cuisine: Italian

Ingredients

- 1/2 cup black olive tapenade (see link to recipe above)
- 1 lb pasta (spaghetti or linguini)
- 1/2 cup extra virgin olive oil
- 2 tbsps crumbled feta cheese
- 1 tbsp fresh parsley, minced

Instructions

See this recipe to prepare the black olive tapenade .

In a large pot, boil the pasta al dente in lightly salted water. Drain well and return the pasta to the pot. Add the black olive tapenade (olive paste) and the olive oil to the pasta. Toss to mix thoroughly.

To serve, place the pasta on a large serving dish. Sprinkle the feta cheese and parsley over the top.

Notes

The black olive tapenade goes well with long pasta such as spaghetti and linguini as well as shorter pastas like rigatoni and penne.