



Sam Arena

LINGUINI

with Sun Dried Tomatoes, olives and capers, fresh spinach

INGREDIENTS

- 12 Green Olives with pimentos
- 12 Greek Kalamata olives
- 1 small jar of sun dried tomatoes in olive oil
- 8 to 10 ounces of fresh baby spinach
- 2 cans of chicken broth or about 1 quart of chicken stock
- 1 tbs. capers
- 2 cloves of garlic
- 1 tsp. dried fennel seed (optional)
- 1/4 cup olive oil

Start by wilting the spinach in a saute pan with a little olive oil. Slice the green olives, crush the kalamata olives and remove the pits. Add 1/2 of the chicken stock, the sun dried tomatoes with most of the oil, the olives and capers and finely chopped garlic. Simmer for about 20 minutes until all the flavors blend. Add more chicken stock if needed.

Cook the pasta al dente and add it to the sauce to which it will add body and flavor. Serve immediately . Add Pecorino Romano or Parmigiano-Reggiano to taste.

This pasta dish is simple to make and goes well with a lite bodied red wine or ice cold pinot grigio or any other dry white wine.

A simple Caesar salad and plenty of Italian-garlic bread makes this a truly gourmet delight.

Remember K.I.S.S KEEP IT SIMPLE WITH SAM

Buon Appetito !!!!

