

Spaghetti with roasted tomatoes, olives and fresh herbs

Ingredients:

1/3 cup WA EVOO (extra virgin olive oil)
2 cups oven roasted semi-dried tomatoes (available in the supermarket deli section) 2 shallots, thinly sliced
2 cloves garlic
1 red chilli, de-seeded and chopped finely 2 cups pitted black olives
1/2 cup white wine
1/4 cup fresh oregano
1/4 cup fresh basil leaves
1/2 cup feta cheese
400g spaghetti

Method:

Marinate tomatoes in EVOO reserving 2 tablespoons for use later.

Cook spaghetti in salted boiling water for 8 to 9 minutes, or until al dente.

Gently heat remaining 2 tablespoons of EVOO in a heavy based pan to medium heat, add the shallots, garlic, chilli and olives. Cook stirring frequently for 4 to 5 minutes or until soft. Add wine, increase heat, cook until wine evaporates.

Drain pasta, return to pan, add tomatoes, olive mixture, herbs and feta cheese.

Toss gently over low heat, season to taste and serve.