

Linguine with Tomatoes, Olives, and Fresh Herbs

Use a mixture of olives (black, Kalamata, green, etc.) and enjoy the fresh tastes of a Mediterranean garden in one delicious dish.

3/4 cup mixed olives (black, kalamata, etc.), pitted and chopped
3 tablespoons capers, drained and chopped
1 medium garlic clove, pressed and minced
1/4 cup minced fresh parsley leaves
1 tablespoon minced fresh basil leaves
5 fresh Roma tomatoes, stems removed, diced
1 tablespoon minced fresh oregano (1-1/2 tsp. dried oregano)
1 tablespoon extra-virgin olive oil
1/4-1/2 cup chopped walnuts
Salt to taste
Pepper to taste

8-10 ounces linguine, cooked according to directions and drained

Place olives, capers, garlic, parsley, basil, and tomatoes in a bowl large enough to hold and mix the cooked pasta. Drizzle with olive oil and toss gently. Allow flavors to blend for at least 15 minutes. Cook and drain pasta, and add it to the ingredients in the bowl. Gently combine pasta with the other ingredients, blending in the chopped walnuts. Season to taste with salt and pepper. Serve at room temperature or slightly warmed. Serves 4.

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