

A recipe from



Linguine with Sun Dried Tomatoes

Ingredients

1 pound linguine pasta
1 c. (6 oz) chopped or julienned Racconto sun-dried tomatoes in oil, drained
1 c. (4 oz) medium green olives, pitted
1 c. packed fresh basil leaves
2 tps Racconto chopped garlic
1/3 c. Racconto extra-virgin olive oil
Zest and juice of 1 large lemon
3/4 c. Racconto grated Parmesan
Salt and freshly ground black pepper



Total Prep Time: 30 minutes

Preparation

Bring a large pot of water to a boil over high heat. Add the pasta and cook until tender but still firm to the bite, stirring occasionally, 8 to 10 minutes. Drain and reserve about 1 cup of the pasta water. Place the pasta in a large serving bowl.

In a food processor, combine the sun-dried tomatoes, olives, basil, garlic, oil, lemon zest, and lemon juice. Pulse until blended but still chunky.

Add the Parmesan cheese to the pasta and toss well. Pour the tomato mixture on top and toss until the pasta is coated. Season with salt and pepper, to taste.