



Pasta Rustica

Jacob · 30/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

6

Description

Lindsayreg Black Olives or Lindsayreg Green Ripe Olives or even a mixture of both are tossed into this Pasta Rustica bringing together the flavors of sweet bell pepper mellow olive oil and spicy pepper flakes Finish with Parmesan cheese and enjoy

Ingredients

- - 1 pound rotini or fusili pasta - 6 slices bacon - ½ cup extra virgin olive oil - 2 medium onions
- chopped - 1 red bell pepper
- chopped - ¼ cup chopped parsley - 4 cloves garlic
- minced - ¼ teaspoon Salt - ½ teaspoon crushed red pepper flakes - 1 (28 ounce) can plum tomatoes
- undrained
- coarsely chopped - ½ cup Lindsay® Black Ripe Pitted Olives or Lindsay® Green Ripe Select Olives sliced
- drained - 2 tablespoons capers
- drained - ½ teaspoon dried oregano - ½ cup grated Parmesan cheese

Instructions

1. Cook pasta according to package directions. Meanwhile
2. in a large deep skillet
3. cook bacon until crisp. Drain bacon on paper towel; cut or break into 1/2-inch pieces. Discard bacon drippings from skillet; add oil. Cook onions in oil over medium heat 5 minutes
4. stirring occasionally. Add bell pepper
5. parsley
6. garlic and pepper flakes; cook 2 minutes. Add tomatoes and reserved bacon; simmer 10 minutes
7. stirring occasionally. Stir in olives and oregano; simmer 2 minutes. Season to taste with salt
8. if desired. Drain pasta; toss with sauce and cheese. Transfer to serving plates and serve with additional cheese
9. if desired.