

Primo Piatto *Dinner*



## Pasta Augusto

*Linguini and sautéed sliced black olives (al olio), topped with RR Italian Peppers & Parmesan cheese*

### **Ingredients:**

1 pound, Linguini pasta  
4 TBS olive oil  
2 garlic cloves & 1 shallot,  
(both minced)  
½ tsp each, salt & dry basil  
2 cans (4 oz each) sliced black  
olives (strained)  
Grated Parmesan cheese  
Rose Romano's Italian Peppers

**Directions:** Cook 1 pound of Linguini pasta (al dente).

In small pan, combine: 4 TBS olive oil, 2 garlic cloves and 1 shallot, (both minced), 1/2 tsp each, salt & dry basil, sauté 1-2 minutes on low heat, stirring. Add, 2 cans (4 oz. each) of sliced black olives (strained), and mix well. Heat, covered on low for 1 minute, stirring.

Strain pasta; in same pot (empty), combine olive oil mixture, pasta. Heat, covered on low for 1 minute, stirring.

Place portions on dishes; sprinkle with 1 tsp grated Parmesan cheese. Top with 3 TBS of heated Rose Romano's Italian Peppers.

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