



## Linguine with Oven Roasted Tomatoes, Cured Black Olives & Fresh Spinach

### INGREDIENTS

1 lb. linguine (I used Tinkyada gluten free)  
2.5 c oven roasted tomatoes  
1/3 c Moroccan oli cured olives, rough chop  
4 c baby spinach, rough chop  
1/2 yellow onion, diced  
3 large cloves garlic, chopped  
pinch of red pepper flakes, optional  
Magic 3 (Olive Oil, Salt, Pepper)

### DIRECTIONS

1. Dice the onions, slice the garlic, chop the olives. While the pasta is cooking, sauté the onions and garlic until just softened. Add the olives and stir to combine.
2. While the pasta is cooking, sauté the onions and garlic until softened. Add the olives and stir to combine.
3. Add the tomatoes, their oil, juices and spinach and let cook until spinach is wilted and everything is warmed through. Season to taste. (Note that the olives add a salty flavor so go light handed when adding salt. TASTE, taste, taste.)
4. Once pasta is al dente, transfer it to the sauce pan and combine all together letting it cook the last minute in the sauce. Top with grated cheese.