

## Pasta with Extra Virgin Olive Oil & Herbs



This traditional pasta dish relies on a first class extra virgin olive oil for its flavour. It's very quick and easy to prepare.

320 grams pasta – spaghetti, fettuccine or penne

¼ cup New Zealand extra virgin olive oil

1 – 2 garlic cloves, peeled and finely chopped

3 – 4 tablespoons chopped fresh herbs - parsley, basil or chives or a mixture of all three

freshly ground black pepper

shaved parmesan cheese (optional)

Cook the pasta in a large quantity of boiling salted water until it is just tender.

While the pasta is cooking, combine the olive oil and garlic in a small pan. Place over a low heat for 1 – 2 minutes.

Drain the pasta, return to the pan. Add the oil mixture and herbs to the pasta. Season to taste with black pepper and toss well.

Serve immediately, topped with parmesan cheese.

### Variations

Add any (or a combination) of the following:

- cooked green beans, asparagus or broccoli florets
- black olives
- roasted red pepper strips
- chunks of canned tuna or salmon
- smoked salmon strips
- chopped hard-boiled eggs
- strips of cooked bacon, ham or salami