



## **PASTA WITH OLIVE SAUCE**

*(Makaronia me Salsa Elias)*

Greeks don't traditionally cook with olives. They prefer to savor them as a meze. But in the last few years the combination of olives, tomatoes and herbs has caught on. No wonder - it's delicious.

5 tablespoons Krinos Extra Virgin Olive Oil  
1 large red onion, minced  
2 garlic cloves, minced  
1-2 small chili peppers, minced (optional)  
2 cups chopped plum tomatoes  
1/2 cup dry red wine  
Salt, pepper, to taste  
1 cup Krinos Pitted Kalamata olives  
2 teaspoons Krinos Capers, rinsed and drained  
2 teaspoons Krinos Oregano  
1/4 cup chopped fresh parsley  
Water  
1 pound ziti, rigatoni or other short pasta

Heat 2 tablespoons olive oil and sauté onions and garlic until wilted. Add chili peppers and stir for 1 minute. Add tomatoes and bring to a boil. Reduce heat; add wine and 1 cup water. Season with salt and pepper. Cover and simmer for 30 minutes. Add olives, capers, oregano and parsley and continue cooking another 10 minutes, until sauce is thick. Adjust seasoning and serve.

While sauce is simmering, bring a large pot of salted water to a boil and cook pasta to al dente. Remove, drain, and toss with 3 tablespoons olive oil.

Yield: 4 servings