

Description



A simple, yet flavorful, pasta dish featuring 3 different kinds of olives!

Ingredients:

- 1 lb. Angel Hair Pasta
- 2 lb. chopped tomatoes
- 2 cloves garlic, minced
- 6 T. [The Olive Tap's 100% Extra Virgin Olive Oil](#) (your favorite)
- 6 oz. Kalamata Olives, pitted and chopped
- 2 T. The Olive Tap's [Black & Green Olive Tapenade](#)
- 3 t. oregano
- 1/2 t. crushed chiles
- Dash of salt

Directions:

1. Place tomatoes and garlic in a heavy-bottomed pan. Simmer over low heat for 15 minutes. Meanwhile, cook pasta according to directions for al dente. Add oil, olives, olive tapenade, oregano and chiles to tomatoes.
2. Cook an additional 2 minutes. Season with salt to taste. Drain pasta and toss with tomato mixture.

Serve immediately.

Recipe courtesy of Olive Tap customer, Amy M., of Virginia

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/angel-hair-pasta-with-tomato-and-black-olive-sauce/>

[Back to Recipes](#)

Date

11/21/2024