



Pasta with Pine Nuts, Raisins and Tomatoes

Pasta Inchiommata

Serves 6

1 pound Penne Rigate, cooked al dente

9 tablespoons Pompeian Extra Virgin Olive Oil

8 garlic cloves, thickly sliced

½ teaspoon red pepper flakes

1¼ cups raisins, soaked in 2 cups of water for 20 minutes, drained, water discarded

¾ cup pine nuts

1 cup peeled, seeded and diced tomatoes, (approximately 4 -5 tomatoes)

4½ tablespoons chopped fresh basil

4½ tablespoons chopped fresh Italian parsley

1½ tablespoons chopped fresh mint

Grated zest of one lemon

¾ teaspoon salt

½ teaspoon black pepper

5 tablespoons Italian-style bread crumbs, toasted. (See Chef's Tip below)

5 tablespoons freshly grated Pecorino Romano cheese

Cook pasta according to package directions.

Heat the Pompeian Extra Virgin Olive Oil in a large sauté pan set on medium-high heat until sizzling (about 3 minutes). Stir in garlic, red pepper flakes, raisins and pine nuts. Cook for 3 minutes. Add diced tomatoes, parsley, basil, mint, lemon zest, salt and pepper. Cook for 3 more minutes. Add cooked pasta to the sauce. Cook until pasta is coated with the sauce, about 2 to 3 minutes. Toss pasta in the pan with bread crumb mixture. Remove from heat. Add cheese and stir well.

Chef's Tip

To make toasted bread crumbs heat a nonstick pan over high heat for 2 minutes. Add breadcrumbs. Reduce the heat to low and stir well for 1-2 minutes, until bread crumbs start to brown. Pour bread crumbs on a plate to cool, until ready to use.