

## Spaghetti with Olives and Sun Dried Tomatoes



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Serves 2

Prep time: 10min

Cook time: 25min

Total time: 35min

Difficulty: Basic

Category: Pasta, rice & grains

This pasta dish is one of those easy and quick meals that you can pull out of your sleeve in a moment of crisis. You don't need any fresh ingredients for this recipe, just some standard pantry ingredients that you probably already have. If you don't have Chèvre, you can substitute any other mild fresh cheese or skip the cheese all together.

### Ingredients

200g dried spaghetti  
2 garlic cloves, minced  
1 red chili pepper, finely chopped  
5 sun dried tomatoes in oil, chopped  
100ml white wine  
3 tablespoons black olives, pitted  
6 basil leaves  
3 thyme springs  
2 tablespoons toasted walnuts, roughly chopped  
50-100ml pasta water  
some salt and pepper  
60g Chèvre (fresh goat cheese)

### Directions

Cook pasta in a saucepan of boiling salted water following packet directions until al dente. Reserve about 100ml of cooking water. Drain spaghetti and keep them warm.

In the meantime, Heat a tablespoon of olive oil in a non-stick pan. Add garlic, chili and sun dried tomatoes. Cook for a couple of minutes, then add olives (you can half them if you wish), season with salt and pepper and add white wine. Cook on medium heat until alcohol evaporates. Add pasta water and cook for a few more minutes until the sauce reduces a bit. Add fresh herbs, walnuts and drained spaghetti. Cook for another minute, just to warm up the pasta. Serve immediately sprinkled with crumbled Chèvre.