

Tomato and Olive Penne

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		salt and pepper
1	pound	penne
1/4	cup	olive oil
2	cloves	garlic - thinly sliced
2/3	pound	cherry tomato (2 cups) - halved or quartered
1	teaspoon	dried oregano
1/4	teaspoon	crushed red pepper
1/4	cup	kalamata olive - pitted and sliced
1/4	cup	parsley - chopped
1/4	cup	grated parmesan cheese

In a large pot of boiling salted water, cook the penne al dente. Drain.

Meanwhile, in a large skillet, heat the olive oil over medium heat. Add the garlic and cook, stirring, until just golden, about 1 minute. Add the cherry tomatoes, oregano, crushed red pepper, 1/2 tspn salt, and 1/4 tspn pepper. Reduce the heat to low, and cook, stirring, until tomato juices run, about 3 minutes.

Add the penne, olives, parsley, and 1/4 cup cheese to the skillet and toss to combine. Serve with more cheese.