

ECCO DOMANI[®]

WINES OF ITALY

Fantastic Fusilli

Pairs well with Ecco Domani Pinot Grigio

Serves 4

Ingredients:

2 large garlic cloves, pressed
1/3 cup extra virgin olive oil
1 (28 ounce) can ready-cut tomatoes, well drained
1/4 cup pitted Kalamata olives, chopped
8 ounces fusilli or spiral pasta
1 cup lightly packed basil leaves, torn into large pieces
3/4 cup Parmesan cheese, grated
1/4 cup lightly toasted pine nuts

Preparation:

In a medium skillet, heat garlic in olive oil over low heat about 5 minutes. Stir in well drained tomatoes and olives. Warm over medium heat, stirring occasionally. Cook pasta according to package direction. To serve, turn tomato mixture into a warm ceramic bowl. Add well drained hot pasta, basil leaves, and 1/2 cup cheese. Toss well. Sprinkle remaining cheese and pine nuts on top.

