

# WILD VINES®

# FRUTÉZIA®

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## Italian Countryside Linguine

*Pairs well with Frutézia® Passion Blend*

Serves 4

- 3/4 lb. Linguine, cooked and drained
- 4 Cloves garlic, chopped finely
- 1C Green olives, pitted and crushed
- 1 Handful of roughly torn fresh basil
- 1/2 C Asiago or Parmesan cheese, grated
- Olive oil
- Salt and ground black pepper to taste

Heat a few splashes of olive oil in a saucepan over low heat, then add the chopped garlic and fry until softened. Stir in the olives and cook for five more minutes. Toss in a large bowl with the linguine and torn basil, and top with the grated cheese. Season with salt and ground black pepper to taste, then eat at once.