

## Tomato and Olive Penne—serves 4 - from *Everyday Food*

- 1 pound penne or other short pasta
- ¼ c. olive oil
- 2 garlic cloves, thinly sliced
- 2/3 pound cherry tomatoes (2 Cups), halved or quartered
- 1 t. dried oregano
- ¼ t. crushed red pepper (optional)
- ¼ c. Kalamata olives, pitted and sliced
- ¼ c. chopped fresh parsley
- ¼ c. grated Parmesan cheese, plus more for serving

In a large pot of boiling, salted water, cook the penne according to package instructions until al dente, about 13 minutes. 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—do NOT let it get too brown as it will turn bitter. Add the cherry tomatoes, oregano, crushed red pepper, ½ t. salt, and ¼ t. pepper. Reduce the heat to low, and cook, stirring, until tomato juices run, about 3 minutes.

Add the penne, olives, parsley, and ¼ c. Parmesan to the skillet and toss to combine. Serve with more cheese, if desired.

I serve this in a large pasta bowl and usually serve a green salad and maybe some 'crunchy bread' with it. Another great addition would be steamed asparagus or green peas/beans.