

**Fiesta Farms Featured Recipes
by Chef Adrian Mifsud**

Fettuccini with Basil Pesto and Roasted Pine Nuts

**Hollywood Foods – More Than Pasta
1 - 250 gram package of Fettucine**

Ingredients

More Than Pasta Fettuccini	1-250 gr package
Olive Oil	3 tsp
Roasted Pine Nuts	50g
Minced Garlic	1tsp
Pesto	1tsp
Chopped Parsley	1Tbsp
White Wine	100 ml
Grated Parmesan Cheese	2 Tbsp
Salt and Pepper	to taste

Cook Pasta in boiling water with half tsp salt for 2 minutes

Sauce Preparation

In a Sauté pan, add 3 tsp of olive oil and heat on a stove top.
Add the pesto, the roasted pine nuts, and the minced garlic, until all ingredients are mixed well together, usually around 1 or 2 minutes.
Add 100 ml of white wine and chopped parsley.
Pasta should be cooked by now Al Dente.
Strain the pasta well and add to sauce in the sauté pan.
Toss well and serve.
Serve topped with grated Parmesan cheese.

***If on a Vegan diet, omit the parmesan cheese.**

Spaghetti with Sun-dried Tomato and Black Olives

Hollywood Foods – More Than Pasta

1 - 250 gram package of Spaghetti

Ingredients

More Than Pasta Spaghetti	1-250 gr. Package
Olive Oil	3 tsp
Sun-dried Tomato paste (preparation below]	2 Tsp
Minced Garlic	1 tsp
Sliced black olives	100 gms
White wine	100 ml
Parmesan cheese	2 Tbsp
Salt and pepper	to taste

Preparation for Sundried Tomato Paste

Boil 1 cup water, add 85 gms sun-dried tomatoes and let soak for 5 minutes to soften.

Strain and place in a food processor.

Gradually add half cup of extra virgin olive oil.

Blend well until you have a paste.

Cook pasta in boiling water with half tsp salt for 2 minutes Al Dente.

In a Sauté pan, add 3 tsp of olive oil and heat on a stove top.

Add the sun-dried tomato paste, and cook for a minute.

Add minced garlic and black olives.

Add white wine, and reduce sauce for 2 minutes

Strain pasta well and add to the sauce, toss and serve topped with parmesan cheese.

Add salt and pepper to taste.

***If on a Vegan diet, omit the parmesan cheese.**