



Cozy Mediterranean Pasta

INGREDIENTS

- Kosher Salt for pasta water
- 8 oz. Angel Hair Pasta
- 3 Tbsp Olive Oil
- 2 cups Grape Tomatoes, halved
- 1 1/2 cans Sliced Olives
- 4 Cloves of Garlic, minced
- 3 Tbsp Italian Parsley, chopped
- 1/4 tsp Black Pepper
- Small Pinch Red Pepper Flakes
- 1/4 cup Lemon Juice
- Lemon Zest, one whole lemon
- 1/2 cup Parmesan Cheese, grated

DIRECTIONS

1. **Salt Water & Cook The Pasta.** Bring a pot of water to a boil and add a generous amount of kosher salt. Add the pasta and cook according to package directions. Before draining, reserve 1 cup of pasta water.
2. **Prep The Ingredients.** While the pasta cooks, halve the grape tomatoes, drain the olives, and mince the garlic.
3. **Build The Flavor.** Heat olive oil in a large skillet over medium heat. Add the garlic and sauté for about 30 seconds, just until fragrant — **don't let it burn.**
4. **Cook The Tomatoes & Olives.** Add the tomatoes and olives. Cook 5–8 minutes, until the tomatoes begin to soften and release their juices.
5. **Bring It Together.** Stir in the lemon juice, lemon zest, black pepper, and red pepper flakes. Add the cooked pasta directly into the skillet and toss to coat. Use splashes of pasta water as needed to loosen the sauce.
6. **Add Fresh Herbs & Cheese.** Stir in the chopped parsley and half of the Parmesan cheese.
7. **Adjust & Serve.** Taste and adjust with more lemon juice, zest, or black pepper if needed. Top with the remaining Parmesan and a sprinkling of parsley.

NOTES

- **Don't Skip The Pasta Water**

This dish is delicious, but it isn't made with a heavy sauce — which means the pasta can clump together once it's out of the pot. Adding even a small splash of pasta water makes a huge difference. It loosens the noodles, adds silkiness, and helps everything coat evenly.

- **Fresh Lemon Juice Vs. Bottled Lemon Juice**

For the best flavor, use fresh lemon juice. Bottled lemon can taste dull or slightly bitter, while fresh lemon is bright, zesty, and perfectly balanced. It takes only a minute to squeeze a lemon, and the payoff is worth it. You won't regret it!

- **Don't Overcook The Tomatoes**

Yes, tomatoes can be overcooked! If they cook too long, they turn mushy and lose their fresh texture. Keep an eye on them — you want them softened and juicy, not broken down into sauce. The goal is tender, not mushy.