

THE OLIVE AND THE GRAPE

440-247-0778 www.theoliveandthegrape.biz

BLACK OLIVE LINGUINI with CALAMARI

1 package **Rossi Pasta Black Olive Linguini**

½ to 1 pound calamari (cleaned, cut into rings)

¼ c. white wine

2 T. **Athena (Greek Seasoned) Olive Oil**

½ c. red onion, diced

2 T. finely minced garlic (or 1 clove **Greek Marinated Garlic**)

1 red pepper, cut into strips

Kalamata Olives (pitted)

Additional **Athena** to drizzle on pasta before serving

Lemon wedges as garnish

1. Cut cleaned squid into bite size pieces, if not purchased that way. Place in saucepan. Add wine and water to cover. Bring to a boil. Cook until tender, 5 minutes maximum. Drain.
2. Sauté onion and pepper in the seasoned olive oil.
3. Cook pasta according to package directions. (Do not overcook.) Drain.
4. Add calamari to sauté pan. Stir to evenly cook.
5. Toss the pasta with the sautéed ingredients. Drizzle with additional **Athena**. Top with olives. Garnish each plate with a lemon wedge.

Items in **bold italic** are available at THE OLIVE AND THE GRAPE in Mentor, OH www.theoliveandthegrape.biz