

# THE OLIVE AND THE GRAPE

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## Leek & Onion Linguini in Red Onion & Tomato Sauce

### Ingredients:

- 1 package of **Rossi Pasta Leek & Onion Linguini**
- 1 ½ tablespoon **extra virgin olive oil** or **Basil Garlic Seasoned Olive Oil**
- 1 large red onion, slivered
- 2 garlic cloves, minced
- 1 (24) oz can **San Marzano crushed tomatoes**
- 2-3 oz **Amore sun dried tomato paste**
- 1/4 cup water or dry white wine
- 1/4 teaspoon **crushed red pepper flakes**
- freshly ground **Quatre gourmet peppercorn blend**
- 1/2 cup fresh chopped basil, optional, especially if the seasoned oil is used
- 1/2 cup grated Romano cheese

### DIRECTIONS:

1. Heat oil in a large skillet over low heat. Add onions and sauté until softened, but not browned (about 20 minutes).
2. Add garlic and continue for about another 10 minutes. Add tomatoes, tomato paste, water, and red pepper flakes. Increase the heat, bringing the mixture to a simmer.
3. Once simmering, reduce heat to low and allow to cook about 20 minutes. Pepper the sauce to taste.
4. Meanwhile, prepare pasta to package directions. Drain pasta, and incorporate with sauce. Garnish with chopped basil and grated Romano.

Serves 4

Items in **bold italic** are available at THE OLIVE AND THE GRAPE, Mentor, OH [www.theoliveandthegrape.biz](http://www.theoliveandthegrape.biz)