



LINGUINE with Black Olives

4-6 servings

16 oz	PASTENE Linguine	500 g
5	eggs	5
½ cup	35% cream	125 mL
1 cup	PASTENE Grated Parmesan Cheese	250 mL
2 tbsp	chopped fresh parsley	30 mL
¼ cup	pitted black olives, minced	60 mL
2 tbsp	PASTENE Extra Virgin Olive Oil	30 mL
2	garlic cloves, minced	2
1	can (14 fl. oz/398 mL) PASTENE Pitted Olives, sliced, drained	1
	salt and pepper	

- Cook pasta in boiling, salted water until al dente. Drain and keep hot.
- Meanwhile, beat together eggs, cream, Parmesan, and parsley. Add olive spread and mix well. Reserve.
- Heat oil in a skillet over medium heat. Add garlic and cook 3 minutes, until soft. Add pasta, egg and cheese mixture, and olives. Over medium-low heat, toss 3-4 minutes until eggs thicken and coat spaghetti. Season to taste and serve immediately.