



Linguine with Rosa Harissa (courtesy of @lelittlegourmand)

Serves 2
Time: 30 Mins

Prep

Ingredients

2 tbsp olive oil
1 green chilli, sliced
1 tbsp grated garlic
3 tbsp Jars Of Goodness Rosa Harissa Paste
1 packet cherry tomatoes, halved
1/2 cup pitted kalamata olives, torn in half
2 tbsp baby capers
1/2 tsp plus 1/8 teaspoon salt
3/4 cup water
3/4 cup basil, roughly chopped
500g dried linguine pasta
1/2 cup grated parmesan

METHOD

Put the oil into a large sauté pan with a lid and place over medium-high heat. Once hot, add the garlic, basil, tomatoes, olives, capers, and 1/2 teaspoon salt and continue to fry for 3-4 minutes, stirring frequently, until the tomatoes start to break down. Add the water and stir to mix thoroughly. Add the rosa harissa sauce, once boiling, decrease the heat to medium-low, cover the pan, and simmer for 10 minutes. Remove the lid and continue to cook for 4-5 minutes, until the sauce is thick and rich.

Meanwhile, fill a large pot with plenty of salted water and place over high heat. Once boiling, add the linguine and cook according to the package instructions, until al dente. Drain well.

Return the pasta to the pot along with the harissa sauce and 1/8 teaspoon of salt.