

Less than 30 minutes

Serves 3-4

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Ingredients:

- 1 packet (500g) tagliatelle
- ½ packet (100g) olives of choice
- 1 tsp (5ml) dried chilli flakes
- 3 sprigs fresh thyme or origanum
- ¼ cup (60ml) good-quality olive oil
- Grated peel of 2-3 lemons
- ¾ cup (100g) grated parmesan
- Handful fresh parsley
- Salt and milled pepper

Method:

1. Cook tagliatelle according to packet instructions.
2. Drain and reserve ¼ cup (60ml) pasta water.
3. Fry olives, chilli flakes and thyme or origanum in a little oil until fragrant.
4. Whisk together reserved pasta water, olive oil and grated lemon peel.
5. Toss mixture through cooked pasta along with olives, parmesan and parsley.
6. Season and serve.