



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...



**NEW BARILLA AL
BRONZO RANGE**

SEMI SUNDRIED TOMATO, OLIVE & CAPERS LINGUINI WITH PECORINO



PREP
15 min



COOK
20 min



SERVES
4

INGREDIENTS:

- > 1 Brown Onion
- > 3 Garlic Cloves
- > 80g Capers
- > ¼ Parsley Bunch
- > 135g Semi-dried Tomatoes
- > ¾ Cup Shaved Parmesan
- > 250ml Pitted Olives
- > 400g Linguini Pasta

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper

METHOD - GET COOKING!



1 Bring a large pot with salted water to a boil.

Drain the capers, drain and roughly chop the olives. Small dice the onion and finely chop the garlic. Wash, pick and finely chop the parsley. Set all ingredients aside.

Place half of the semi-dried tomatoes and half of the capers in a food processor. Pulse until roughly chopped. Set aside.

2 Bring a large pan to high heat and drizzle with olive oil. Sauté the onion and garlic for 3 minutes until golden. Add both the chopped and whole semi-dried tomatoes, capers and olives. Sauté further for 3 minutes, then turn off the heat.

3 Add the pasta in the boiling water and cook as per packet instructions.

Drain well and put back in pot. Add the tomato olives mix, parsley, and some pecorino. Toss through well.

4 Serve semi sundried tomato, olive and capers linguini hot with extra pecorino cheese.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- Use leftover semi-dried tomatoes on a salad, sandwiches, pizzas, etc.
- Use leftover parmesan in a salad, wrap or pasta dish.
- Add some water to loosen up the pasta once mixed with the tomatoes if it gets a little dry.

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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