



Pappardelle with White Beans and Olives

INGREDIENTS

1 tablespoon extra virgin olive oil, plus more for garnish
½ medium onion, peeled and thinly sliced
5 cherry tomatoes, halved
1 (15-ounce) can white beans, rinsed and drained
½ cup sliced black olives
1 tablespoon tomato paste
8-ounces pappardelle or thick pasta, cooked and drained
¼ teaspoon kosher salt
Freshly cracked black pepper
¼ cup red wine

METHOD

Heat virgin olive oil in a large sauté pan over medium heat.
Add onion and sauté 2 to 4 minutes or until translucent.
Add tomatoes and sauté 4 minutes or until softened.
Add beans, olives, tomato paste, and ¼ cup red wine and bring to a simmer.
Add pasta to pan, season with salt and pepper and toss to heat through.
Transfer to serving bowl and drizzle with virgin olive oil to serve.