

Quick 'n' dirty olive pasta with prosciutto, spinach and olives



INGREDIENTS

500g dried spaghetti

165-220g olive tapenade, or to taste
(see note)

1 tbs extra virgin olive oil, plus extra to
serve

2 cups English spinach (optional)

80g prosciutto, coarsely torn

70g pitted wild olives

50g shaved parmesan

Juice of 1 lemon

METHOD

1. Cook the pasta in a large pot of salted boiling water until al dente. Strain quickly and return to the pan. Add the olive tapenade and olive oil and toss to coat the pasta. Add the spinach, if using, and season generously with salt flakes and freshly ground black pepper. Add the prosciutto, olives and parmesan and toss to combine. Season again with salt, pepper and lemon juice. Taste and adjust the seasoning. Squeeze over some more lemon juice for brightness, if needed.
2. Using tongs, transfer pasta to serving bowls. Drizzle with a little extra olive oil (optional) and more olive tapenade to taste, and serve while still nice and hot.