



SEASONAL PENNE

Makes 4 servings as a main course.

6 servings as a first course.

This tasty dish is delicious for all seasons. I like to serve it at room temperature.

INGREDIENTS

- 1 pound imported penne

SAUCE

- 4 tablespoons extra-virgin olive oil
- 5 scallions thinly sliced, including the green parts
- 4 garlic cloves, finely chopped
- 10 sun dried tomatoes quarters in oil, sliced
- ½ cup pitted Kalamata olives, halved
- 2 tablespoons capers
- 1 cup tightly packed flat leaf parsley, coarsely chopped
- 4 tablespoons lemon juice, approx
- Kosher salt
- Freshly ground black pepper

PREPARATION

1. Heat the oil in a large saucepan. Add the scallions and garlic. Sauté over low heat until soft.

2. Add the tomatoes, olives, and capers. Stir, then add the parsley, lemon juice, salt, and pepper.
3. In a large, covered saucepan, bring 5 quarts of water to a rolling boil. Add 2 tablespoons salt and all the pasta at once.
4. Boil briskly, uncovered for about 9 minutes, or until the pasta is al dente.
5. Drain well in a colander and toss with the sauce.
6. Season to taste with lemon juice, salt and pepper.

NOTE

Leftover pasta may require more seasoning.