

One thing families can agree on.

Mezze Penne with Olives, Sundried Tomatoes & Fetta.

Serve 6

500g San Remo Mezze Penne
1 cup San Remo Italian Cooking

Sauce (available in the sauce aisle
of your supermarket) or 400g can
tomatoes, puréed

½ small red onion, diced
2 cloves garlic, crushed

2 tbsps olive oil

200g sundried tomatoes

½ cup each of pitted kalamata
and green olives

Freshly ground black pepper, to taste

Fresh basil, to garnish

150g fetta cheese, crumbled

• Cook pasta in large quantity of salted
boiling water, drain.

- Heat olive oil in a large pan, add
onion and garlic, sauté until soft.
- Add the sundried tomatoes, olives
and sauce, or puréed tomatoes.
Reduce heat, simmer for 10 minutes.
- Add pasta to the sauce, stir through
until coated. Place into serving bowl,
sprinkle with pepper, basil leaves and
fetta. Serve immediately.



We're family.