

**Recipe Name:** Cheese And Olive Spaghetti Recipe

**Diet Type:**

**Course:** Dinner

**Cuisine:** Italian Recipes

**Quantity:**



## Ingredients

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### Quantity

- 1/4 cup Black olives
- 1/4 cup Green olives
- 2 tablespoons Capers - drained well
- 400 grams Del Monte Spaghetti Pasta
- 1/2 teaspoon Red Chilli flakes
- 2 tablespoons Garlic - finely chopped
- Salt - to taste
- Black pepper powder - to taste
- Extra Virgin Olive Oil - to cook
- 250 grams Feta Cheese - crumbled
- 150 grams Parmesan cheese - grated
- 4 sprig Basil leaves - chopped

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## Preparation

- To prepare cheese and olive spaghetti pasta, cook the spaghetti as per instructions on packet, in a large pot, al dente.
- Drain.
- Heat the olive oil in a wok/kadai, add garlic and cook for a minute.
- Add the chili flakes and stir for about ten seconds.
- Immediately toss in the pasta and all the ingredients except the cheese and basil leaves.
- Mix well together for a minute or two.
- Take off the fire and put into a serving dish.
- Drizzle a bit of olive oil over the pasta.
- Add crumbled feta cheese and grated parmesan cheese over the pasta.
- Add the basil leaves and stir through the cheese and olive spaghetti pasta.



## Macronutrients

| Calories (kcal) | Protein (g) | Carbs (g) | Fat (g) | Fiber (g) | Sugar (g) |
|-----------------|-------------|-----------|---------|-----------|-----------|
|-----------------|-------------|-----------|---------|-----------|-----------|

