



JAMIE'S SALSA SPAGHETTI WITH BLACK OLIVES & FRESH BASIL



with **Jamie Oliver**

Cooking made easy by HelloFresh.com

There are some beautiful Mediterranean vibes going on in this dish – juicy ripe tomatoes, fresh fragrant basil and delicious olives, all tossed and tangled up in al dente spaghetti. The flavor combo here is mega-simple, but when you put them together, something magical happens. Let the tomatoes ripen naturally out of the refrigerator – the warmth will ensure all those lovely flavors and juices are at their best and ready to flow. Tomatoes are source of vitamin C, a nutrient our bodies need for so many different things, including immune function and keeping our energy levels up.



15 mins



veggie



healthy



Serves 2

- 6 ounces dried spaghetti
- 10 ounces ripe tomatoes
- 6 black olives
- ¼ of a bunch of fresh basil

Please note: ingredients in color are not provided in your HelloFresh box

- ½ a clove of garlic
- 4 teaspoons extra virgin olive oil
- 1 tablespoon red wine vinegar
- ½ ounce Parmesan cheese

HelloFresh are proud to support the Jamie Oliver Food Foundation, a California based 501(c)(3) non-profit organization

Nutrition per serving:

CALORIES	FAT	SAT FAT	PROTEIN	CARBS	SUGAR	SALT	FIBER
466 cal	15g	3g	16g	70g	7g	164 mg	4g

Allergens: milk, wheat



1. Cook the **spaghetti** in a pot of boiling salted water until al dente, which means that it should be soft enough to eat, but still have a bit of bite and firmness to it.



2. On a large cutting board, chop the **tomatoes**. Add the **olives** to the pile of **tomatoes**.



3. Pick the **basil leaves**, reserving the smaller ones for later and throw the rest onto the pile.



4. Chop and add ½ a clove of **garlic** to the pile, then run your knife back and forth through all of the ingredients, chopping and mixing as you go, until you get a rough-looking salsa.

5. Add 4 teaspoons of **extra virgin olive oil**, 1 tablespoon of red wine **vinegar** and a pinch of sea salt and black pepper, and keep chopping and mixing until well combined.

6. Scoop out and reserve a cupful of the pasta cooking water, then drain the **spaghetti** in a colander.

7. Put the **spaghetti** in a large bowl, scrape in the salsa dressing, adding a splash of the reserved cooking water, if needed, to make a lovely loose sauce.

8. Sprinkle over the reserved baby **basil** leaves and add half of the **Parmesan** before serving.

Well done, enjoy and don't forget to snap it and share it!

#hellofreshjamie



Jamie Oliver

For more inspiration visit jamieoliver.com
& HelloFresh.com

Serves 4

- 12 ounces dried spaghetti
- 20 ounces ripe tomatoes
- 12 black olives
- ½ a bunch of fresh basil

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- 1 clove of garlic
- 8 teaspoons extra virgin olive oil
- 2 tablespoons red wine vinegar
- 1 ounce Parmesan cheese

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