

PASTA WITH TOMATOES, ORANGE AND OLIVES

By REBECCA RICHMOND



4-6 SERVINGS

This vegetarian pasta dish is loaded with the robust flavors of the Mediterranean. It's a riff on a recipe from "The Italian Country Table" by Lynn Rosetto Kasper, who found inspiration for the citrusy, savory tomato sauce in the markets of Siracusa, on the island of Sicily. We like the meaty, concentrated flavor of oil-cured black olives here, but milder green olives (such as Castelvetrano) work well, too. The sharp tang of pecorino Romano cheese is an especially good match for the fruity, herbal flavors. Serve with warm, crusty bread.

Web page: <https://www.177milkstreet.com/recipes/tomato-orange-olive-pasta>

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INGREDIENTS

1	pound linguini or spaghetti
4	cups water
1	Kosher salt and ground black pepper
1/4	cup extra-virgin olive oil
1/2	medium red onion, thinly sliced
6	medium garlic cloves, minced
1	tablespoon grated orange zest, plus 1/2 cup orange juice
1	teaspoon dried oregano
1/2	teaspoon red pepper flakes
2	pints grape tomatoes

To Garnish:

1	cup lightly packed fresh basil, torn into small pieces
1/2	cup pitted oil-cured black olives or green olives, finely chopped
2	ounces pecorino Romano cheese, finely grated (1 cup)

INSTRUCTIONS

1. In a large pot, bring 4 quarts water to a boil. Stir in the pasta and 2 tablespoons salt, then cook, stirring occasionally, until just shy of al dente. Reserve 1 cup of the cooking water, then drain the pasta and set aside.
2. Meanwhile, in a 12-inch skillet over medium-high, heat the oil until shimmering. Add the onion and cook, stirring occasionally, until translucent, 3 to 4 minutes.
3. Stir in the garlic, orange zest, oregano and pepper flakes, then cook, stirring, until fragrant, about 30 seconds. Add the tomatoes and orange juice, cover and cook until the tomatoes begin to burst, about 4 minutes.
4. Reduce to medium, then press on any whole tomatoes with the back of a spoon so they burst. If the pasta is not yet done, remove the skillet from the heat, cover and set aside.
5. To the skillet, add the drained pasta and 1/2 cup of the reserved pasta water. Bring to a simmer over medium and cook, tossing with tongs, until the pasta is al dente, about 5 minutes. Taste and season with salt and black pepper.
6. Off heat, add the basil, olives and half of the cheese, then toss to combine, (adding reserved pasta water if needed) so the sauce coats the noodles. Transfer to a serving bowl, sprinkle with the remaining cheese and drizzle with additional oil.

Tip: Don't boil the pasta until al dente. Drain it when it's a few minutes shy of al dente, but don't forget to reserve about 1 cup of cooking water first. The pasta will finish cooking directly in the sauce, which allows the noodles to absorb flavor.

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