

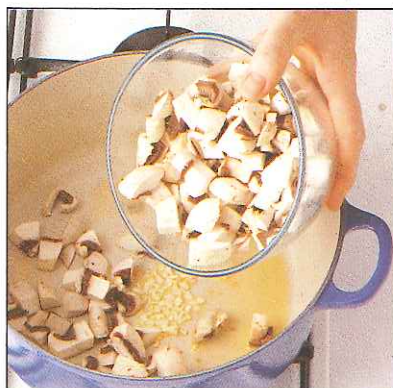
# Spaghetti with Black Olive and Mushroom Sauce

A rich pungent sauce topped with sweet cherry tomatoes.

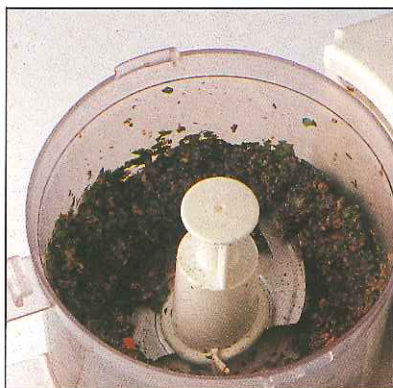
Serves 4

## INGREDIENTS

1 tbsp olive oil  
 1 garlic clove, chopped  
 8 oz mushrooms, chopped  
 Generous ½ cup black olives, pitted  
 2 tbsp chopped fresh parsley  
 1 fresh red chilli, seeded and chopped  
 1 lb spaghetti  
 8 oz cherry tomatoes  
 slivers of Parmesan cheese, to serve (optional)



**1** Heat the oil in a large pan. Add the garlic and cook for 1 minute. Add the mushrooms, cover, and cook over a medium heat for 5 minutes.



**2** Place the mushrooms in a blender or food processor with the olives, parsley and red chilli. Blend until smooth.



**3** Cook the pasta following the instructions on the side of the package until *al dente*. Drain well and return to the pan. Add the olive mixture and toss together until the pasta is well coated. Cover and keep warm.



**4** Heat an ungreased frying pan and shake the cherry tomatoes around until they start to split (about 2–3 minutes). Serve the pasta topped with the tomatoes and garnished with slivers of Parmesan, if desired.