

## **Salt and Serenity**

### **Spaghetti with Sun-Dried Tomatoes, Asiago and Pine Nuts**

Serves 6

454-gram box of spaghetti (white, whole wheat or multi-grain, your choice!!)  
200 grams sun dried tomatoes, packed in oil, drained (save 2 Tablespoons of oil)  
2 tablespoons oil from sun dried tomatoes  
2 tablespoons olive oil  
325 grams Asiago cheese, grated  
340 grams grape tomatoes, quartered  
75 grams Kalamata olives, pitted and quartered  
½ teaspoon kosher salt  
½ teaspoon freshly ground black pepper  
12 fresh basil leaves, cut into julienne strips  
140 grams toasted pine nuts

1. In a large pot of boiling salted water, cook spaghetti until al dente. Drain and run under cold water. Drain very well and place in large mixing bowl.
2. Using the food processor, puree the sun-dried tomatoes, tomato oil and olive oil. Pour puree over spaghetti and use your hands to mix and ensure that all the noodles are evenly coated.
3. Add cheese, tomatoes, olives and salt and pepper. Mix well.
4. Just before serving, mix in fresh basil and pine nuts. If you add basil too soon, it will turn black. If you add pine nuts too early, they will lose their crunch.