

Linguine with Tomatoes, Olives, Feta, and Parsley

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Yield Makes 4 servings

Total Time 30 minutes

Ingredients

3 1/2 cups chopped seeded vine-ripened tomatoes (about 7), divided
1/2 cup dry white wine
2 garlic cloves, chopped
1/2 cup extra-virgin olive oil
1/2 cup pitted Kalamata olives, chopped
3/4 pound linguine
1/2 cup coarsely chopped fresh Italian parsley
1/2 cup coarsely chopped fresh basil
1 tablespoon balsamic vinegar
1 1/2 cups crumbled feta cheese (5 to 6 ounces), divided

Preparation

Purée 2 1/2 cups tomatoes, wine, and garlic in blender. Heat oil in heavy large skillet over medium-high heat. Add tomato puree and olives. Cook until sauce begins to thicken, stirring often, about 6 minutes.

Meanwhile, cook pasta in large pot of boiling salted water until just tender but still firm to bite. Drain, reserving 1/2 cup pasta cooking liquid.

Add pasta, parsley, basil, and vinegar to sauce in skillet. Toss over medium-high heat until sauce coats pasta, adding reserved cooking liquid by 1/4 cupfuls if dry, about 3 minutes. Season to taste with salt and pepper. Mix in remaining 1 cup tomatoes and half of cheese. Mound pasta in bowl. Sprinkle with remaining cheese.