

Wilted spinach, tomato & olive spaghetti



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Serves: 4

Preparation: 15 minutes

Cooking: 30 minutes

2 tbs olive oil

1 medium onion, finely chopped

2 garlic cloves, crushed

750g ripe tomatoes, roughly chopped

1 cup tomato pasta sauce

salt and ground black pepper

400g dried spaghetti

1/3 cup Kalamata olives, deseeded and sliced lengthways

300g baby spinach leaves, washed

1. Heat oil in a medium frying pan over medium heat. Add onion and garlic and cook, stirring occasionally, for 3–4 minutes or until tender.
2. Add tomatoes and pasta sauce to pan. Season with salt and pepper to taste. Stir to combine, cover and simmer, stirring occasionally, over medium-low heat for 25 minutes or until tomatoes are very soft.
3. Meanwhile, cook spaghetti in a large saucepan of boiling water, following packet directions, until al dente. Drain and return spaghetti to the pan.
4. Add tomato sauce, olives and spinach to spaghetti and toss until spinach leaves just wilt. Serve immediately.

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