

**EGG & SPINACH TAGLIATELLE**

*with garlic, parsley, tomato, anchovies, marinated olives, capers*



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**EGG & SPINACH TAGLIATELLE**

*Serves 4*

**INGREDIENTS**

— Available at Mediterranean Foods

- 250g De Cecco egg and spinach Tagliatelle
- 2 tbsp of extra virgin olive oil
- 1 tbsp of capers
- 1/2 cup of roughly chopped olives
- 4 anchovies
- 1 small tin Italian whole peeled tomato
- 1 tablespoon of finely chopped parsley
- 2 cloves of garlic

**METHOD**

1. Cook the tagliatelle in a large pot of simmering salted water.
2. In a large pan fry the garlic, anchovies and parsley on a low heat for 2 minutes.
3. Add the capers, the olives and the hand squashed tomato and simmer for 5 minutes.
4. Drain the pasta and toss it into the sauce mixing well.
5. Serve with a sprinkle of extra virgin olive oil on top and some more fresh parsley

*Buon Appetito!*

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