

An Olive Oil Recipe

Spaghetti in an herb sauce and Israeli olive oil

An incredibly delicious recipe for pasta with herbs, feta cheese, and fine Israeli olive oil: Brought to you by the Israeli olive council

Preparation:

1. Place the oil, garlic, and chili pepper in the pan.
2. Turn on the heat and fry until the garlic is golden.
3. Add the olives and herbs and mix.
4. Cook the spaghetti according to the instructions and strain.
5. Add the spaghetti to the pan and mix well. (If desired, you can add another tablespoon of olive oil).
6. Transfer to a serving plate, sprinkle over the cheese, and serve.

Ingredients (About six servings):

- 500 g spaghetti, preferably whole wheat
- 70 g cubes of feta cheese or similar cheese up to 5% fat

Sauce ingredients

- two tablespoons Israeli olive oil with a quality mark
- eight cloves garlic coarse slices
- one chopped dry chili pepper
- ½ A cup of chopped parsley
- ½ A cup of chopped basil
- two tablespoons freshly chopped oregano
- one tablespoon chopped fresh thyme
- three tablespoons sliced chives
- 15 fermented pitted or halved kalamata olives

Simple and tasty!

