



# Garlicky Greek Spaghetti Toss

Servings 6

Prep 10 min

Cook 10 min

## Ingredients

- |                                                              |                                                  |
|--------------------------------------------------------------|--------------------------------------------------|
| <b>12 oz.</b> Dry Spaghetti (I use Gluten Free alternatives) | <b>1/3 cup</b> Kalamata Olives (sliced)          |
| <b>4 Tbsp.</b> Extra-Virgin Olive Oil                        | <b>5 oz.</b> Feta or Any Vegan Cheese (crumbled) |
| <b>4 cloves</b> Garlic (miced)                               | <b>1/4 cup</b> Fresh Parsley (minced)            |
| <b>1 1/2 lbs.</b> Tomatoes (seeded & chopped)                | <b>1/4 cup</b> Fresh Basil (chopped/ribbons)     |
| <b>1/2 cup</b> Black Olives (sliced)                         | Salt & Ground Black Pepper                       |

## Directions

- 1 Cook spaghetti in boiling salted water according to directions on package.
- 2 When pasta is nearly finished heat olive oil in a small skillet or saucepan over medium-low heat. Add garlic and saute until just lightly golden, about 1 minute.
- 3 Drain pasta and pour into a large serving bowl or mixing bowl.
- 4 Pour olive oil and garlic mixture over pasta. Add in tomatoes, black olives, kalamata olives, feta, capers and parsley then toss to evenly coat while seasoning with salt and pepper to taste. Toss in basil and serve.