



# Spaghetti with Rocket, Tomatoes, Olives and Ricotta

**BUFFET®**  
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## Ingredients

- 300g dried spaghetti
- olive oil
- 1 red onion sliced
- 1 garlic clove finely chopped
- 350g mixed cherry tomatoes, halved
- 125ml dry white wine
- 12 pitted green olives finely chopped
- 1 bunch of rocket finely chopped
- 75g ricotta cheese
- salt and pepper

## Method

Cook spaghetti in a large saucepan of salted boiling water for 10 -12 minutes or until al dente. Drain and set aside.

Heat oil and sauté onion and garlic until fragrant. Add tomatoes and cook gently, stirring for 5 minutes until softened.

Pour in wine and boil fast until wine has reduced by half.

Toss in rocket, ricotta and pasta and mix well. Season.

Serve with Parmesan if you like.