

## **PUTTANESCA PASTA**

*This recipe comes out best if the zucchini is spirialized. A wonderful substitute for high-carb pasta dishes, this tastes great when paired with the Tassel Ridge Winery 2008 Iowa Nouveau or Candleglow Red or the dry Zinfull Red (big flavors in the sauce require big flavors in the wine.)*

Serves 2

### *Equipment*

Spiralizer

### Ingredients

- 1 large zucchini, julienned or spirialized
- 1 large tomato, chopped
- 8 kalamata olives, chopped
- 4 large green olives, chopped
- 4 rehydrated sundried tomatoes, chopped
- 1 slice of red onion, chopped
- 2 garlic cloves, finely chopped
- 1 handful of parsley or basil, chopped
- 1-1/2 tablespoons olive oil
- 1 tablespoon pine nuts, finely chopped

### Preparation

1. Spiralize the zucchini and mix in a pinch of sea salt just to soften. Let sit while preparing the sauce.
2. Mix the next 7 ingredients to create sauce.
3. Drain water from the zucchini and top with the sauce. Garnish with pine nuts

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