

Fettuccine with Tomatoes, Capers and Olives

1 1/2 lb. tomatoes peeled, seeded and chopped
2 to 4 cloves garlic, minced or pressed
1/2 lb. fettuccine
1 T. olive oil
8 drained, rinsed and chopped Kalamata olives
8 Picholine olives, pits removed, coarsely chopped
2 T. capers, rinsed and drained
3 T. chopped flat-leaf parsley
Salt and pepper

Toss tomatoes and garlic together and drain in a strainer while you prepare olives, capers and parsley. Bring a large pot of salted water to a boil and cook the fettuccine. Transfer tomatoes and garlic to a large bowl. When fettuccine is al dente, drain and add to tomato garlic mixture and toss. Then add olive oil, olives, capers, parsley, salt and pepper. Let rest about 5 minutes. Serves three or four as a main course.