

THE OLIVE AND THE GRAPE

440-247-0778 www.theoliveandthegrape.biz

RECIPE OF THE MONTH September 2008

EASY ANGELHAIR with PESTO and PINE NUTS

1 package ***Rossi Cappelli D'Angelo***

Basil Garlic Dipping Seasoning Oil

Pine Nut Pesto Sprinkle

½ cup whole Pine Nuts

Drizzle a little of the Basil Garlic Oil in a heated sauté pan. Add the pine nuts, sauté. Cook the angel hair, following directions. Do not overcook. Drain the pasta. Toss with the pine nuts and olive oil. Sprinkle (to taste) with the Pesto Pine Nut Sprinkle. Toss. Add a little more Basil Garlic oil, if desired. Serve immediately.

Items in ***bold print*** are available at The Olive and The Grape, Mentor, OH

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