

# Free recipe!

## *Creamy Olivada Pasta*



Feeds Two, Well

- \*12 ounces Cafe Miranda's fresh pasta (you choose the flavor!!), Cooked, drained and oiled
- \*1 oz Extra Virgin olive oil, for tossing
- \*6 1/2 ounces Cafe Miranda's Olivada , Open Package and taste some!!!!
- \*3 oz Heavy Cream, cold
- \*2 each Fresh Tomato, chopped maybe from your garden or someone you know.....
- \*1/4 cup Fresh Parsley, washed and chopped
- \*Fresh ground black pepper, to finish

- 1.Cook pasta according to the directions on the package. Drain well and toss in the Extra Virgin Olive Oil. Set aside
  - 2.In a large saute pan, add the Olivada you did not eat and the heavy cream. Mix well
  - 3.Place on the stove on medium-low heat.
  - 4.Allow the mixture to simmer until it is a nice saucy consistency, about 5 min. Add the chopped tomatoes and mix well allowing them to get hot, remove pan from heat. Toss in the pasta and the parsley, place in your favorite pasta bowl, sprinkle with the ground pepper and eat immediately!! Enjoy with a nice dry red table wine or a really hoppy ale!!
- Check out the Menu, News and other cool stuff @ [www.cafemiranda.com](http://www.cafemiranda.com)

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