

FREE RECIPE
**FRESH PASTA WITH
OLIVADA SAUCE**

Using our Fresh noodles & Black olive & basil tappenade
(Feeds two, well)



You'll need: One 8 ounce package of our **OLIVADA**, one 14 ounce package of our **FRESH HAND ROLLED PASTA**, 8 ounces of heavy or whipping cream, 4 ounces of Romano or parmesan cheese, two cups of diced fresh tomato.

Method: Prepare pasta as package directs.

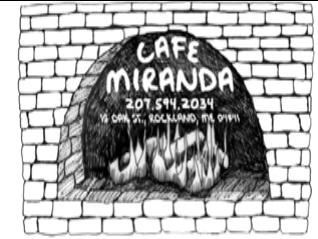
Simultaneously, In a heavy sauce pan place **olivada** & cream & get them *just* warm. When the pasta is finished Cooking, toss the pasta with your now **FABULOUS SAUCE**, plate it, top with the tomatoes & cheese, get some of that Café Miranda Brick oven Flat Bread to go along...

Check Menus, the restaurant & us out at

www.cafemiranda.com

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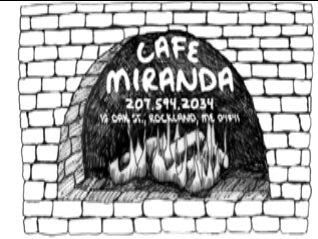
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