

RECIPE

Spaghetti with Cherry Tomato and Black Olive Sauce



Ready in **15 minutes**

Serves **2 people**

Ingredients

- 250g spaghetti
- 200g [cherry tomato](#) , halved
- 3 tbsp extra-virgin olive oil
- [small bunch basil](#) , leaves torn and stems removed
- 10 [good quality black olives](#) (not in brine), roughly chopped
- 1 tbsp [caper](#) , drained and rinsed
- [zest and juice 1 lemon](#)
- [shaved parmesan](#) (or vegetarian alternative), to serve

Preparation

1. Cook the pasta following pack instructions in salted water until al dente. Meanwhile, put the tomatoes in a bowl with the oil, basil, olives, capers, lemon zest and juice, and a pinch of salt and mix together.
2. Drain the pasta, then return to the pan. Add the tomato mixture and mix again to combine. Serve with the cheese sprinkled on top.