

## Linguine with Prosciutto & Olives

- 8 Ounces dry linguine, spaghetti, or other pasta strands
- 2 Ounces thinly sliced prosciutto, cut into 1/4-inch-wide strips
- 1/4 Cup olive oil
- 1/2 Cup thinly sliced green onions (including tops)
- 1 Jar (3oz.) pimiento-stuffed green olives, drained
- 1 Cup cherry tomatoes, halved
- Grated parmesan cheese (optional)

In a 5 to 6 quart pan, cook pasta in 3 quarts boiling water just until al dente (about 10 minutes) or cook according to package directions. Drain and pour into a warm bowl.

While pasta is cooking, combine prosciutto and oil in a wide frying pan. Cook over medium-high heat, stirring, until prosciutto is lightly browned (about 3 minutes). Add onions and cook, stirring, until soft (about 2 minutes). Add olives and tomatoes and continue to cook, shaking pan often, until olives are hot (about 2 more minutes).

Pour prosciutto mixture over pasta and toss well. Transfer to a warm serving bowl. Offer Cheese to add taste, if desired.

- 큰 pan에 올리브기름. <sup>→ 슬라이스.</sup> 햄 잘고맴게 썰어 볶는다. (센발)
- 거기에 ~~파~~ 파 쫄쫄 썰어 넣고, 그린올리브 통째 넣고, 방울토마토 2등분 ~~혹 4등분까지 넣는다~~
- 여기에 파스타 혹은 스파게티 넣어 같이 볶아 볶는다.
- 큰접시에 담아낸다.
- 개인접시에 담고 먹을때 파마산 치즈 뿌린다.
- 마늘빵 같이 낸다.

(B L T. )

