

## Fusilli pasta with cherry tomatoes, black olives and feta cheese

(Pasta & rice main dishes)



### Preparation

Sauté the garlic in a pan with a little oil. Add the olives and the halved the cherry tomatoes. Add the salt, pepper and oregano. Cook the sauce over high heat for no more than fifteen minutes. Cook the pasta as usual in salted boiling water. Drain the pasta, then toss in pan with the sauce. Finish with a generous helping of cubes of feta cheese, and warm the pasta through once again. The feta gives a little freshness to the sauce, but at the same time it will tend to loosen up a little, creating a delicious creamy sauce.

### Tips

If you want to give a somewhat different taste to your cherry tomato, olive and feta pasta, you can use fusilli made from kamut wheat.

### Trivia

The dish that we suggest today is a Mediterranean inspiration, combining specialties from many different regions: tomatoes (eg Sicilian), Greek feta and black olives (Liguria).

### Information

**Preparation** 20 minutes

**Total Time** 15 minutes

**Serves X** Serves 3 persons

**Level of difficulty** Easy

la terra di Puglia



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### Ingredients

**Short pasta** 250 grams (Fusilli)

**Black olives** (3 heaped tablespoons of black olives)

**Cherry tomatoes** (15 cherry tomatoes)

**Feta cheese** 150 grams

**Oregano** (1 teaspoon of oregano)

**Pepper**

**Salt**

**Garlic** 1 clove