



## *Pasta with Kalamata Olive*

*Pasta (penne or Rigatoni) 2 pounds  
2 Cans Tomatoes (Nina) or another imported whole tomato  
1 C grated cheese (Asiago)  
Olive Oil  
Garlic  
Fresh basil  
Kalamata olive (my favorite)*

*In a large saucepan sauté garlic and oil till it is brown. Add kalamata olive. Sauté till broken down, about 2 minutes. Add tomatoes, and remaining ingredients. Let cook until tomatoes begin to break down, about 45 minutes. Add 1 cup of grated cheese and more fresh basil. Boil your pasta and when the pasta is cooked throw your tomatoes on top. Grate your Asiago on top and mix through.*

*Easy and delicious!!*

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