

## Roasted Tomato and Mini Bella Farfalline

- 9 ripe plum tomatoes, **skinned**, quartered, seeded and roasted in a little olive oil with 3 bay leaves, 5 pressed garlic cloves, thyme and sea salt
- 1 1/2 lb **mini Portobello mushrooms**, sliced
- 1 T olive oil
- 1 onion, chopped
- 1/2 c white wine
- sea salt and freshly ground black pepper
- 2 dozen basil leaves, chopped
- 1 c **pitted and sun-dried black olives**
- Parmigiano-Reggiano
- 1 lb (500g) **Farfalline**, cooked for about 5 minutes, according to package directions

Heat the olive oil over medium-high in a large skillet. Sauté the onion on medium heat for 5 minutes or until it softens. Add the mushrooms and cook covered, for about 5 minutes, stirring and seasoning with salt and pepper. Add wine and cook uncovered about 5 more minutes or until the liquid is absorbed.

Toss pasta with mushrooms, tomatoes, olives, basil and Parmigiano. Serve with green salad and a chilled glass of Chardonnay. Are you happy yet?

Serves 6-8.

**Jittery Cook**