



# Seafood and Crushed Tomato and Olive Pasta

## Ingredients

250gms rigatoni or another tube-shaped pasta  
Salt  
3 tablespoons olive oil, plus more for drizzling  
2 teaspoons crushed garlic  
Small red chili (optional)  
440gm can chopped Italian tomato  
500gm seafood marinara mix  
 $\frac{3}{4}$  cup green olives pitted and crushed (or chopped)  
 $\frac{1}{2}$  cup parsley, leaves and stems, chopped

## Method

Cook pasta in a large pot of boiling salted water. Once it reaches al dente, drain and set aside.

While the pasta is cooking, heat olive oil in a heavy-bottomed saucepan over medium heat. Add garlic and season with salt. Stirring occasionally, until garlic is lightly browned and toasted around the edges, about 1-2 minutes. Add chili, if using.

Add tomatoes and then fill the empty can about  $\frac{3}{4}$  of the way up with water and tip into saucepan. Add salt, bring to a simmer and cook, stirring occasionally, until sauce has thickened slightly (it should still look quite brothy), 10 to 15 minutes.

Add the marinara mix and season again with salt. Let the seafood settle into the brothy tomato sauce and gently swirl the pot, encouraging the seafood to cook evenly. Cook until all the seafood is just cooked through, about 5 minutes.

Add the pasta and very gently toss to coat, cooking another 1 to 2 minutes, just to let the flavours combine. Add olives and remove from heat.

Divide among bowls, top with parsley and drizzle with olive oil before serving.