

Greek Florentine Fettuccine

1 medium onion, finely minced
1 Tbsp. olive oil
3 cloves fresh garlic, minced
2 c. canned tomatoes, diced
2 Tbs. lemon juice
1 c. vegetable broth
1 tsp. salt
11 tsp. basil
1/2 tsp. oregano
1 tsp. dried parsley
1/2 tsp. onion powder
1/2 tsp. garlic powder
1 Tbsp. McKay's chicken-style seasoning
5 c. fresh spinach, chopped
1 c. black olives, sliced
1/2 lb. uncooked fettuccine

1. Cook pasta in boiling salted water until tender. Drain and set aside.
2. While pasta is cooking, heat olive oil in a large skillet over medium heat. Add onion and garlic and sauté until onion is clear.
3. Add remaining ingredients except for spinach, olives and pasta. Simmer for 15-20 minutes.
4. Add fresh spinach and cook for an additional 5 minutes.
5. Stir in olives and serve over fresh, hot pasta.

Yield: 16 half-cup servings

My husband loves pasta, so I am always trying new pasta dishes for him and this is one that is a favorite request. You can substitute frozen spinach for the fresh spinach, but I think fresh is the best. Also if you like things a bit spicy, try adding 1/4 tsp. cayenne pepper or 1/2 tsp. crushed red pepper.

Brenda Walsh (from 3ABN)

http://www.3abn.org/recipe_detail.cfm?ID=87