Pasta with salami and olives



*  1/2 cup (60ml) olive oil
*  300g salami, cut into thin strips
*  3 cloves garlic, crushed
*  1/2 teaspoon chilli flakes
*  1 cup wine ( non-alcoholic or alcoholic)
*  2 tablespoon chopped fresh rosemary leaves
*  2 cup chopped fresh tomatoes
*  1kg spaghetti
*  400g black olives, pitted, roughly chopped
*  200g Grated parmesan, to serve

Method:

1. Boil water for pasta. Add salt to water.
2. Cut salami into thin strips. Remove core from tomatoes and dice into medium size pieces.
3. Peel and crush garlic cloves. Grate parmesan cheese.
4. Wash rosemary and remove leaves from stems. Finely chop the leaves.
5. Remove pips from olives and roughly chop.
6. Heat the oil in a large frypan over medium heat. Prepare any other ingredients from the garden to use in pasta sauce.
7. Add the salami, garlic and chilli and cook, stirring occasionally, until the salami begins to crisp.
8. Add the wine and rosemary and cook until the liquid has reduced by half, then add the tomatoes and cook for a further 5 minutes until thickened slightly.
9. While the sauce is cooking, cook pasta in boiling salted water until al dente or according to packet instructions, then drain.
10. Stir olives into the sauce and season to taste (this will vary, as the olives can sometimes be salty).
11. Toss sauce with the pasta and serve with grated parmesan on top.