

Pasta With Feta and Green Olives

★ 4.0 • Serves 4

INGREDIENTS

- Kosher salt
- 1 pound dried cavatappi, fusilli or other short, curly noodle
- ½ cup olive oil
- 12 ounces green olives, such as Castelvetrano or Cerignola, smashed and pitted
- 1 garlic clove, grated or minced
- 1 lemon, zested and juiced (about 1 tablespoon zest and 3 tablespoons juice)
- ½ teaspoon red-pepper flakes, plus more as desired
- ½ to ¾ cup loosely crumbled or cubed feta, depending on preference
- Black pepper

STEPS

1. Bring a large pot of salted water to a boil. Add the pasta and cook at a gentle boil until al dente, about 2 minutes less than the package instructions.
2. Meanwhile, in a saucepan or skillet, heat the oil over medium-high until shimmering. Add the olives, cooking until they start to blister in spots, 2 to 3 minutes. Remove from the heat, then add in the garlic, lemon zest and red-pepper flakes, stirring constantly for about 30 seconds, then let sit uncovered until the pasta is finished.
3. Reserve 1 cup pasta water, drain the pasta, then return it to the pot over medium-low heat. Pour in the olive mixture, the lemon juice and ¾ cup pasta water, and stir well for 1 to 2 minutes until the noodles are coated in a smooth, glossy sauce, adding more water if needed. Turn off the heat, stir in the feta and let it soften and melt slightly. Finish with a grind or two of black pepper and a sprinkle of red-pepper flakes, if desired. Season to taste with salt, and serve immediately.

Source: <https://cooking.nytimes.com/recipes/1022965-pasta-with-feta-and-green-olives>