

Get Engaged Pensacola Recipes

MEDITERRANEAN ZITI IRV MILLER, JACKSON'S STEAKHOUSE

Ingredients:

1 pound dried Ziti pasta
¼ cup extra virgin olive oil
3 tablespoons red onion, diced small
2 cups Roma tomatoes, diced small
½ cup roasted sweet peppers, diced small
¼ cup green peppers, diced small
10 each green olives, diced small
10 each kalamata olives cut into slivers
1 teaspoon capers, rinsed
¼ pound feta, broken
3 tablespoons pine nuts, toasted
2 cups oven-baked seasoned croutons
½ cup fresh basil chiffonade
½ bunch flat-leaf parsley, chopped rough
Kosher salt to taste
Fresh-cracked black pepper to taste

Instructions:

Cook pasta in boiling water for 5-7 minutes. Rinse cooked pasta with cool water, stirring well for 1-2 minutes, and then strain off water. Transfer the pasta to a large bowl, add olive oil, and stir to coat evenly. Add remaining ingredients. Cover and let sit 1 hour in refrigerator. Toss just before serving and add more extra virgin olive oil to taste.

Serves:

6-8 People