

olivabella

slow food for your fast life

Pomodori Agrodolci

- **Pomodori with pasta**

Boil pasta according to package directions. Reserve a ladle or two of pasta cooking water before draining. Add pasta to serving bowl, along with reserved pasta water, two tablespoons warm Pomodori Sauce, and a drizzle of oliva bella olive oil. Mix together, then top with the zest of half a lemon and grated cheese. Serve hot with crusty bread and a nice glass of red wine!

- **Pomodori Tapenade**

Warm good Italian bread until hot and crusty, cut or rip pieces off and top with Pomodori. Top with a chunk of Parmigiano or Piave and a drizzle of oil. Delizioso!

- **Pomodori Agrodolci** is the perfect ingredient for your homemade sauces. Add a tablespoon or two to your tomato sauce or pizza sauce for instant depth and richness. It also does wonders in homemade soups, such as Tuscan Bean soup or a fresh vegetable soup.

- **Pomodori Agrodolci** spread over top a chunk of Brie or cream cheese (or any soft cheese) and served alongside crusty bread or crackers makes an easy and delicious appetizer. For optimal flavor, be sure the cheese is room-temperature.

- **Pomodori Agrodolci** spread as a thin layer on bread adds extra oomph to a grilled cheese sandwich.

- **Pomodori Agrodolci** added to basic macaroni & cheese makes a simple food luxurious!

- **Pomodori Agrodolci** makes a delicious Rosa sauce. Mix 3-4 tablespoons with a healthy pour of oliva bella olive oil and heavy whipping cream (or half & half), stir until warm in a sauce pan, pour over pasta.