

THE
BLUE
KITCHEN

RECIPE

SPANISH SARDINES PASTA



INGREDIENTS:

- 1 bottle The Blue Kitchen Spanish Sardines (any variant)
- 1/2 lb. linguine or fettuccine pasta
- 1/4 cup sun-dried tomatoes
- 1/2 cup chopped green olives
- 1/4 cup olive oil
- 2 tablespoons chopped parsley
- Salt and pepper to taste
- Grated parmesan cheese (optional)

DIRECTIONS:

1. Cook the pasta according to package instructions and drain.
2. Heat the olive oil in a pan.
3. Add the cooked pasta, Spanish Sardines, sun-dried tomatoes, green olives, and parsley.
4. Toss ingredients while cooking. Continue to cook for 3 minutes.
5. Season with salt and pepper to taste.
6. Transfer to a serving platter and top with parmesan cheese and more Spanish Sardines if desired. Enjoy!

Try this recipe at home!
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