

1980s 1990s **2000s** 2010s

SERVES 4-6

- 1 lb (450 g) dried linguine, uncooked
- 1 tbsp (15 mL) olive oil
- 1 lb (450 g) diced chicken breast or shelled prawns (optional)
- 1 dry pint (1½ cups/375 mL) grape tomatoes
- ¼ cup (60 mL) roughly chopped kalamata olives
- ¼ cup (60 mL) thinly sliced roasted red peppers (page 243)
- 1 tbsp (15 mL) minced garlic
- 1 cup (250 mL) vegetable stock
- 1 tbsp (15 mL) cornstarch
- 2 cups (500 mL) Mediterranean tomato sauce (recipe follows)
- ¼ cup (60 mL) thinly chopped basil (chiffonade)
- ½ cup (80 mL) finely grated Parmesan cheese
- ½ cup (125 mL) crumbled feta cheese
- 2 tbsp (30 mL) finely chopped parsley

MEDITERRANEAN LINGUINE

Michael Noble joined us in 2005 after two decades as chef at some of the finest spots in Vancouver and Calgary and an appearance on the original Japanese *Iron Chef*. During his two years with us, he refined a lot of recipes and developed several others, always with an eye for nuance and concentration—both of which shine through here. Only later did we discover that he maintained a tasting panel of his own, a group he called the “tasty ladies.” This bright, sparkly and easy-to-prepare pasta lit them up, as it proved to do with our guests.

1. Cook linguine according to package directions in salted water. Drain, but do not rinse.
2. Heat olive oil in a skillet until shimmering.
3. If adding protein (chicken or prawns), sauté in the hot oil until almost cooked through.
4. Toss the grape tomatoes, kalamata olives, roasted red peppers and minced garlic into the skillet and cook until tomatoes have blistered slightly.
5. Stir together the vegetable stock and cornstarch to form a slurry and then add to the skillet. Immediately add the Mediterranean tomato sauce and allow it to come to a simmer, approximately 5 minutes. The sauce will thicken slightly.
6. Add the pasta to the sauce and toss well to coat each noodle.
7. Remove from the heat and add the basil and Parmesan to the noodles, twisting with a pair of tongs until well incorporated into the pasta.
8. Divide equally into bowls. Top with the feta and parsley. Serve immediately.

MEDITERRANEAN TOMATO SAUCE

- 1 cup (250 mL) San Marzano tomato sauce (page 241)
- ½ cup (125 mL) olive oil
- ⅓ cup (80 mL) sherry vinegar
- 1 tbsp (15 mL) lemon zest
- 2 tsp (10 mL) red pepper flakes
- ½ tsp (2.5 mL) fine salt
- ½ tsp (2.5 mL) ground black pepper

1. Place all the ingredients in a mixing bowl and whisk until all ingredients are combined.
2. Transfer to an airtight container and refrigerate. The sauce can be stored refrigerated for 5 days.