

# Spanish Pasta

Recipe By *Brynie Greisman*



Cooking and Prep:  30  
m

Serves:  7

Contains:  

**Preference:** Parve

**Difficulty:** Easy

**Occasion:** Nine Days

**Diet:** Vegetarian, Vegan,  
Pescetarian

**Source:** Family Table by  
Mishpacha Magazine

Literally bursting with flavor and interesting texture, this recipe has become a favorite of my family's. Don't be deterred by the long list of ingredients — it's ready in no time.

## Ingredients (15)

### Main ingredients

- 3 cups cooked spaghetti (about 1 and 1/2 cups raw)
- 1 tablespoon **Bartenura Olive Oil**
- 1 medium onion, diced (approximately 1/2 cup)
- 1 teaspoon minced garlic (frozen is fine)

- 1/4 teaspoon dried oregano
- 1/8 teaspoon celery seed
- 1/8 teaspoon crushed red pepper (in Israel, paprika charifa)
- 1/8 teaspoon black pepper
- salt, to taste
- 1 and 1/2 teaspoons turbinado sugar
- 1/2 cup canned finely chopped tomatoes with garlic (or use [Tuscanini Marinara Sauce](#))
- 1/2 cup sliced olives
- 1 and 1/2 tablespoons [Baron Herzog Chenin Blanc](#) or other white wine
- 3–4 cubes [Dorot Gardens Frozen Parsley](#) or 3 tablespoons fresh chopped parsley
- American cheese, grated, for garnish (*optional*)

## Start Cooking

### Prepare the Pasta

1. Cook pasta according to package directions. Drain and set aside.
2. Heat oil in a large frying pan over medium-high flame.
3. Add onion to pan; sauté four minutes or until tender.
4. Add garlic; sauté one minute.
5. Stir in seasonings, followed by chopped tomatoes, olives, white wine, and two and a half tablespoons parsley.
6. Bring to a boil. Reduce heat, and simmer 15 minutes.
7. Add spaghetti to sauce mixture. Cook two minutes or until thoroughly heated.
8. Sprinkle with remaining half tablespoons parsley. Garnish with grated American cheese if desired.

**Tip:** For those family members who prefer plain pasta, cook up a pot of spaghetti and set some of it aside before combining with the sauce. Sauce can be prepared the night before and refrigerated until use.