

## **Linguine with Tomato, Arugula and Olive Sauce**

1 garlic clove, minced and mashed to paste with  $\frac{1}{4}$  tsp salt  
4 fresh plum tomatoes, chopped  
1 bunch arugula, stemmed and chopped coarse (about 1 cup)  
6 Kalamata olives, pitted and chopped  
2 Tbsp olive oil  
1  $\frac{1}{2}$  Tbsp balsamic vinegar  
 $\frac{1}{2}$  lb linguine

In a large bowl stir together garlic paste, tomatoes, arugula, olives, oil, vinegar, salt and pepper to taste, and let mixture marinate for 20 minutes. Meanwhile, cook linguine until al dente. Drain it, and while still hot, toss with sauce. Serve warm or at room temperature.