

## Recipe: Easy Mediterranean (inspired) Pasta

### Ingredients:

Pasta

Feta Cheese

Kalamata Olives (as many as your heart desires) ((I usually do around 15))

Handful of Cherry Tomatoes, or half a package

Half a bag of Spinach

Olive Oil

Boil the pasta per directions on the package

While the pasta is boiling, slice the olives into rings and cherry tomatoes in half

Throw those babies in a frying pan with a splash of olive oil, and scoot them around with a spatula until they're soft

Add the spinach to the frying pan, dump a splash of water in there, and cover until the spinach is all wilted and small

Strain the pasta and combine all ingredients in the pasta pot or literally the dish you're eating out of

Garnish with feta and olive oil

Bosh

### Bonus Round: Adding Chicken

You need: 1 Chicken Breast and any seasoning you want

Cut the chicken into cubes (the smaller the cube, the faster it will cook)

Toss them in the frying pan with a bit of olive oil

Move 'em around until there's no pink on the outside or inside (cut one in half to check)

Throw them in the pasta

