Sweetpops Fusilli Pasta



What You'll Need

- 8 ounces of uncooked fusilli (2 cups)
- 2 tbsp olive oil
- ½ tbsp crushed red pepper flakes
- 1 large garlic clove, sliced thinly
- 2 cups of Sweetpops tomatoes cut in half
- ½ cup vegetable broth
- ¼ tsp salt
- ¼ tsp black pepper
- 10 Kalamata olives pitted and roughly chopped
- 4 cups baby spinach
- ¼ cup torn basil leaves
- ¼ cup grated parmesan cheese

Directions

1. Bring a large saucepan of water to a boil.
2. Add pasta and cook for about 8 minutes or until al dente.
3. Drain pasta and reserve ½ cup of boiled water for mixing.
4. Heat a large frying pan over medium heat.
5. Add oil to the pan and evenly coat.
6. Add red pepper flakes and garlic. Saute for 30 seconds.
7. Add Sweetpops Tomatoes, broth, salt, pepper, and olives. Cook for 5 minutes or until the tomatoes start to break down, stirring occasionally.
8. Add pasta and ½ of the reserved liquid to the pan and simmer for 2 minutes.
9. Stir in spinach and basil. Cook for another 2 minutes or until greens wilt.
10. Divide into 4 bowls. Top with parmesan cheese and serve.