

Spaghetti with Cherry Tomatoes, Capers & Olives

Cooking Times + Servings

- **Prep Time:** 10 minutes
 - **Cook Time:** 20 minutes
 - **Total Time:** 30 minutes
 - **Servings:** 4
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Ingredients

- 340 g spaghetti
 - 2 tbsp extra virgin olive oil
 - 2 cloves garlic, peeled and lightly crushed
 - 2 cups cherry tomatoes, halved
 - 2 tbsp capers, rinsed
 - 1/3 cup black olives, pitted and halved
 - Salt, to taste
 - Reserved pasta water, as needed (about 120 ml)
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Instructions

- 1. Boil the spaghetti**
Bring a large pot of salted water to a boil. Cook spaghetti until **al dente**. **Reserve about 120 ml pasta water**, then drain.
 - 2. Start the garlic oil**
Heat the olive oil in a large skillet over medium heat. Add the crushed garlic and cook until lightly golden and fragrant (about 1–2 minutes). Don't let it burn.
 - 3. Cook the tomatoes**
Add the halved cherry tomatoes. Sauté for **8–10 minutes**, gently pressing some tomatoes with the back of a spoon to release their juices and create a light sauce.
 - 4. Add capers and olives**
Stir in the rinsed capers and black olives. Simmer **1–2 minutes**.
 - 5. Toss with spaghetti**
Add drained spaghetti directly to the skillet. Toss over low heat for **1–2 minutes** until coated. Add a splash of reserved pasta water as needed to make it glossy and silky.
 - 6. Serve immediately**
Taste and adjust salt (capers and olives can be salty). Serve hot.
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★ Tips & Tricks

- **Milder garlic:** Remove the garlic cloves before tossing in the spaghetti.
- **Silky finish:** Pasta water is essential—add a little at a time until the sauce clings.
- **Extra brightness:** A small squeeze of lemon right at the end lifts everything (optional).
- **Spicy version:** Add a pinch of chili flakes when the garlic goes into the oil.