



## *Garlic Mango Linguine*

*Submitted by Hazel's Magic Kitchen in Winnipeg. A must try, delicious!!!*

### Ingredients

- 1 - 375 gr. package Linguine
- 1 - med. red onion cut in strips
- 1 red pepper cut in strips
- 4 tbsp. olive oil
- 1 bottle of **Garlic & Mango Dressing**
- 1 cup Feta cheese
- 4 tbsp. sliced black olives
- 2 tbsp. minced garlic chives



### Directions

Sauté red onion and red pepper in 2 tbsp. of olive oil until just soft. Set aside and keep warm.

Cook linguine in a large pot of boiling salted water until just tender (al dente). Drain pasta and return to pot. Toss with 2 tbsp. of olive oil.

Add pepper and onion to pasta and toss with **Garlic Mango Dressing**.

Divide pasta into four plates, top each serving with 1/4 cup Feta cheese and sprinkle with 1 tbsp. black olives and 1/2 tbsp. of garlic chives.

Serve with fresh ground pepper and crusty Italian bread. *Enjoy!*



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