

# Drunken Pasta Recipe

by Olive Oil Marketplace  
September 13 2022 10:31 AM



## INGREDIENTS

- 1-2 bottles of your favorite Red Table Wine
- [Your favorite Pasta](#)
- Raw Pine Nuts
- Baby Squash
- 1 Pkg. Crumbled Feta Cheese
- 1/2 T finely ground [Sea Salt](#)
- 2-3 T [Olive Oil Marketplace White Aged Balsamic](#)
- [Olive Oil Marketplace Picual EVOO](#)
- [Olive Oil Marketplace Meyer Lemon EVOO](#)
- Rosemary and Parsley garnish

## INSTRUCTIONS

1. The morning before dinner cut the baby squash into bite-sized pieces and toss with the Sea Salt and Balsamic Vinegar in a zip lock bag and place in the fridge to marinate.
2. Pour the red wine into your favorite pasta pot and boil. Add pasta to the red wine and cook normally.
3. While the pasta is cooking, saute the marinated veggies in the Meyer Lemon Olive Oil, and set aside, keeping warm.
4. Next in a dry skillet over medium to low heat toast the pine nuts.
5. When the pasta is al dente drain and toss all ingredients with the Picual EVOO.
6. Garnish with Rosemary and Parsley
7. Serve and Enjoy!

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