

## California Linguini – US Chef's Open Gold Medal

### Ingredients:

- 8 ounces Linguine, Buitoni, cooked (4 ounces raw)
- 1 ounces Extra Virgin Olive Oil
- 2 TB. Butter, Plugra
- 1 TB. Garlic, chopped
- 2 TB. Shallots, chopped
- 2 TB. Capers, drained
- 2 TB. Gold Raisins
- 2 TB. Pine Nuts
- 2 TB. Parsley, fresh, chopped
- 2 TB. Basil, fresh, chopped
- 1 TB. Chives, fresh, chopped
- ¼ Cup Parmesan Cheese, shredded
- ¼ tsp. Sea Salt
- TT. Black Pepper, fresh grind
- 1 TB. Anchovies Paste (Optional)



### Directions

Sauté pine nuts, garlic and shallots (also anchovies if you are using them) in olive oil till tender and brown. About 2 minutes. Add capers and raisins. Sauté 2 minutes. Add linguine and herbs. Toss together. Roll pasta on fork. Place on plate. Top with Parmesan cheese.

