



# Linguine with Pancetta, Zucchini, Black Olives and Toasted Bread Crumbs

Appealing to almost any appetite, this entrée dish merges such favorite flavors as pancetta, olives, onion, garlic and zucchini.



**Prep Time:** 15 minutes

**Cook Time:** 15 minutes

**Serves:** 4-6 entrée portions

## Ingredients:

1 lb Linguine	\$1.10
4 oz Pancetta, diced small	\$1.25
1/3 cup extra virgin olive oil	\$0.60
3 garlic cloves, crushed	\$0.30
1 medium red onion, sliced thin	\$0.74
4 medium zucchini, cut in thinly sliced half moons	\$3.00
1 ½ cups pitted Nicoise olives (or olives of your choice)	\$2.75
2 tsp. dry oregano	\$0.08
½ tsp. crushed red peppers	\$0.04
½ cup unseasoned bread crumbs	\$0.30
Salt and pepper, to taste	\$0.06
<b>Total:</b>	<b>\$10.22</b>

**ESTIMATED FOOD COST FOR 4:** \$2.56/serving

Chalk Board Menu Price: \$11.95

Gross Profit Per Plate: \$9.39

Food Cost % (for 4) 21.4%

**Estimated Profit** - Your prices may vary slightly.

## Directions:

1. Cook pasta according to package directions. Drain, reserving 1 cup of pasta water.
2. Heat a medium skillet; add pancetta and stir until brown and crisp. Remove and set aside.
3. Toast bread crumbs under low broiler until golden brown. Remove and set aside.
4. Add olive oil, garlic and onions to skillet and cook until lightly brown. Add zucchini, olives, oregano and crushed red pepper; cook for 2 minutes. Return the pancetta back to the skillet. Add pasta to the skillet and stir together. Sprinkle with bread crumbs. (If pasta looks dry, add pasta water as needed.)
5. Season with salt and pepper and serve immediately.