

## PASTA WITH WARM BLACKEYE SALSA

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| 8 oz bow tie or elbow macaroni or<br>other med sized pasta, uncooked | 1 can (15 oz) blackeyes, drained |
| 2 T olive oil  | ¼ t salt                         |
| Freshly ground black pepper, to taste                                | 8 cherry tomatoes, quartered     |
| 1 ½ t ground cumin   | ¾ c chopped green onions         |
| 1 ½ T fresh lime juice   | 2 T chopped fresh cilantro       |

Prepare the pasta according to package directions, reserving ½ c cooking water before draining.

Meanwhile prepare Blackeye Salsa. Heat oil in saucepan over med heat. Add green onions and cumin; cook for two minutes. Remove from heat and stir in lime juice. Add the blackeyes, salt and pepper; toss to coat. (The salsa can be made and refrigerated up to one day in advance. Reheat to continue with recipe.)

Return drained pasta & reserved cooking water to the pasta pot; add Blackeye Salsa. Bring to a simmer over med heat; cook until sauce is slightly thickened and lightly coats pasta, 2-3 minutes. Remove from heat & gently stir in the cherry tomatoes and cilantro. Serve immediately.

Makes 4, 1 ½ cup servings.

Calories: 264, Carbohydrate: 39 grams, Protein: 9 grams, Fat: 8 grams.