

PASTA WITH WARM BLACKEYE SALSA

8 oz bow tie or elbow macaroni or 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.