



Calamari Pomodoro

- 3 cans (6.5 oz) **LaMonica Calamari** (drained, reserving liquid)
- 1 garlic cloves
- 2 tablespoon olive oil
- 1 tablespoons parsley
- 1 cup crushed tomatoes
- ¼ cup red wine
- salt & pepper to taste
- ½ lb pasta

Cook pasta al dente, as directed on package. Heat oil in small sauce pan, add garlic, salt and pepper, cooking for one minute. Pour wine in sauce pan, bring to boil. Boil for 3 minutes. Add tomatoes and parsley. Simmer for 15 minutes. Serve over pasta.