



Calamari and Linguine

- 3 cans (6.5 oz) **LaMonica Calamari** (drained, reserving liquid)
- 3 garlic cloves
- 1 tablespoon olive oil
- 3 tablespoons red pepper
- 1 cup white wine
- ¼ cup basil
- ½ lb pasta

Cook pasta al dente, as directed on package. Heat oil in small sauce pan, add garlic and pepper, cooking for one minute. Pour white wine in sauce pan, bring to boil. Boil for 5 minutes. Add pasta, using reserved liquid if mixture seems dry. Heat through and serve.