

## Grandma's Vermicelli

1 can Diced Tomatoes  
1 can Ripe Pitted Black Olives

1 Celery stalk  
½ Bell Pepper  
½ Onion  
4 Cloves Garlic  
1 lb Nested Vermicelli  
½ cup Mozzarella  
½ cup Cheddar Cheese  
Olive Oil



Break pasta (although Kathi leaves hers whole) and fry in olive oil in a large pot over low heat, stir constantly, remove when light brown.

Finely chop celery, pepper, onion and garlic. Fry vegetables in olive oil in large pot until done. Add tomatoes and simmer for 10 minutes. Add pasta and simmer for about 10 minutes, until pasta is tender. May need to add a very small amount of water. There should be a very little amount of liquid in the pot when done.

Spread the mixture about ½ inch thick on a cookie pan, add olives and cheese. Cook 15 minutes in a 250 degree oven until the cheese melts. Yes, low temperature of 250 degrees!

Serves 4