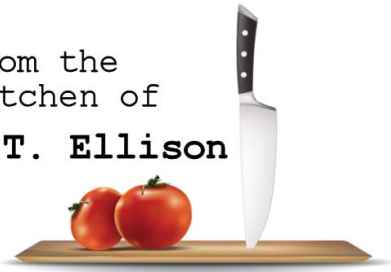


From the
kitchen of

J.T. Ellison



Ingredients

- ✓ 1 pound dried pasta, such as fusilli or farfalle
- ✓ 6 tablespoons extra-virgin olive oil, plus more for drizzling
- ✓ 8 medium cloves garlic, minced
- ✓ 2 pints cherry tomatoes
- ✓ Kosher salt and freshly ground black pepper, to taste
- ✓ ¾ pound fresh mozzarella, cut into ½-inch cubes
- ✓ 20 basil leaves, chopped

Pasta Salad with Basil & Tomato

(makes 6–8 servings)

When you're craving pasta but can't stand the thought of eating something hot because you're baking in the summer, make pasta salad.

Directions

- In a pot of salted boiling water, cook pasta until tender, about 2–3 minutes longer than al dente stage, according to package.
- Drain pasta in a colander, then chill under cold running water.
- Drain well, then place pasta in a large bowl, drizzle lightly with olive oil and toss to coat. Set aside.
- In a 10-inch skillet, heat 3 tablespoons olive oil with garlic over medium heat until garlic begins to sizzle lightly, about five minutes.
- Increase heat to high and add tomatoes. Cook, tossing frequently, until tomatoes burst and release some juices, about 5 minutes. Season with salt and pepper.
- Pour the skillet contents into the pasta, and toss with mozzarella, along with the remaining 3 tablespoons olive oil and basil. Season with salt and pepper.
- Serve at room temperature.

Cook's Note

This salad can be made a day in advance. Remove pasta from the fridge, bring to room temperature, and add basil and a drizzle of oil when when ready to serve.

As seen in J.T. Ellison's newsletter. For more recipes, visit JTEllison.com.

Want a bubbly suggestion? Check out J.T.'s wine blog, *The Wine Vixen*, at TheWineVixen.com.

