

Apricot Balsamic & Sundried Tomato Pasta Salad

INGREDIENTS:

- 16 oz package of pasta, cooked to al dente
- 8 oz fresh mozzarella cheese, chopped into small pieces
- 1/4 cup fresh basil, chopped into ribbons
- 8oz jar julienne cut sun-dried tomatoes
- 1/4 cup D'Olivo Apricot White Balsamic Vinegar
- 1/4 cup D'Olivo Tuscan Herb Infused Olive Oil
- 1 1/2 teaspoons fresh minced garlic
- 1/2 teaspoon salt
- 1 1/2 teaspoons dried basil
- fresh black pepper, to taste
- grated parmesan cheese, to taste (optional)

DIRECTIONS:

In a large bowl, combine al dente pasta, mozzarella, basil, and sun-dried tomato. Use a small amount of D'Olivo Tuscan Herb Olive Oil to moisten mixture if pasta wants to stick together.

In a small bowl, whisk together D'Olivo Apricot Balsamic, D'Olivo Tuscan Herb Olive Oil, garlic, salt, dried basil and pepper to taste. Pour over the pasta and stir everything gently to coat.

Cover the salad and place in the refrigerator to chill. Once you are ready to serve, sprinkle with grated parmesan cheese if desired.

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