

A recipe from



Campanelle Pasta Salad

Ingredients

1/3 c. Racconto extra-virgin olive oil
1/4 c. fresh lemon juice
1 shallot, minced
1 tsp Racconto chopped garlic
Racconto Sea salt and freshly ground pepper
1 tsp sugar (optional)
2 pounds mixed heirloom tomatoes, cored, seeded and cut into 1/2-inch pieces
1 500g package of pasta pasta, Fiorillo campanelle
12 oz fresh mozzarella cheese, cut into 1/2-inch pieces
1/2 c. chopped fresh basil
1/2 tsp. grated lemon zest



Total Prep Time: 30 minutes

Preparation

Whisk the olive oil, lemon juice, shallot and garlic in a large bowl. Season with salt and pepper. Add sugar, if desired (depending on the sweetness of your tomatoes). Add the tomatoes and gently toss. Marinate at room temperature, about 15 minutes.

Meanwhile, bring a large pot of water to a boil. Add the pasta and cook as the label directs. Drain in a colander and run under cold water to stop the cooking.

Add the pasta and mozzarella to the tomato mixture and toss. Stir in the basil and lemon zest, and season with salt and pepper. Refrigerate, tossing occasionally, until serving.