

Warm Pasta with Basil Vinaigrette

Ingredients:

10 oz Pasta Spirals
5 peeled Roma tomatoes
½ cup black olives
¼ cup sun-dried tomatoes
3 tbsp toasted pine nuts
3 tbsp Parmesan shavings
Fresh basil for garnish

Basil Vinaigrette

4 tbsp chopped fresh basil
1 garlic clove, crushed
2 tbsp grated Parmesan
4 tbsp olive oil
2 tbsp lemon juice
Salt, Pepper

Preparation:

- 1** Cook pasta al dente, rinse with hot water, drain.
- 2** For the vinaigrette, whisk the chopped basil, garlic, Parmesan, olive oil, lemon juice and pepper/ salt until well blended.
- 3** Put the pasta into a bowl, pour over the basil vinaigrette and toss well.
- 4** Cut the tomatoes into wedges, half the olives and slice the sun-dried tomatoes.
- 5** Add the tomatoes, olives and sun-dried tomatoes to the pasta and mix well.

Presentation:

Transfer warm pasta mix to plates and garnish with pine nuts, Parmesan shavings and basil.