

THE OLIVE AND THE GRAPE

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MENTOR WEST SIDE MARKET KAMM'S CORNER

PASTA CONFETTI SALAD Recipe of the Month – July 2008

1 # package **Farfalle Pasta** (“Bowtie” or “Butterfly” Pasta) or other “shaped” pasta

1 cup of your favorite olives

1 pint of grape tomatoes

1 cup fresh spinach, chopped

½ cup red onion, chopped

1 cup assorted bell pepper, cut into bite size pieces (yellow and orange add the most contrast)

Rosemary Garlic Seasoned Olive Oil (Basil Garlic Seasoned Olive Oil or Pink Peppercorn Lemon Basil Seasoned Oil)

Cook pasta according to package directions. (Penne, Small Rigatoni, Medium Shells, etc. can be substituted for the Farfalle.) Drain. Rinse well with cold tap water. Place about a third of the pasta in a bowl. Drizzle with the seasoned olive oil. Toss. Add about another third of the pasta. Drizzle with oil and toss again. Repeat until all the pasta is in the bowl. Add the remaining ingredients. Toss to mix. Chill (at least 2 hours) before serving. Sprinkle with Parmesan Cheese. At serving time, you may add another drizzle of oil if desired. To make an entrée salad, you may add 1-2 grilled chicken breasts, cut in pieces OR 1-2 cans of tuna, drained. Capers may also be added.

Items in **bold** print are available at THE OLIVE AND THE GRAPE.

OTHER SUGGESTIONS FOR **ROSEMARY GARLIC SEASONED OIL**:

Dipping Bread

Roasting/Grilling Vegetables (especially red skin potatoes, asparagus, Brussels sprouts, carrots, onions and others)

Brushing on salmon or chicken before grilling or baking

Pasta Salads, in general

Marinating (1 part oil to 1 part wine or lemon juice)



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