

Roasted Red Pepper and Mozzarella Pasta Salad

Obviously, I love fresh mozzarella cheese. Here's a simple pasta salad that's one of my summertime favorites!

Salad

1 pound of cooked pasta~ the type of pasta is your choice, but I suggest smaller type pasta, such as elbow, ditalini, or shells.

$\frac{1}{2}$ cup roasted red pepper, diced

A hand full of fresh basil leaves, chopped

1-2 cups of small fresh mozzarella balls, halved or quartered

Vinaigrette

3 Tablespoons red wine vinegar

1 teaspoon grainy or Dijon mustard

1 clove garlic, minced

$\frac{1}{4}$ teaspoon kosher salt

$\frac{1}{4}$ teaspoon freshly ground black pepper

$\frac{1}{4}$ cup extra virgin olive oil

Whisk together the vinegar, mustard, garlic, salt, and pepper in a medium size bowl. Slowly whisk in the oil until emulsified.

In a large bowl, combine the pasta, red pepper, and basil leaves. Add the vinaigrette and 'toss' well. Slowly fold in the mozzarella cheese. Garnish with a bit more basil before serving. Eat and enjoy!

A variation to this recipe would be to omit the roasted red pepper and replace with a pint of halved grape tomatoes. Or, you could just add the tomatoes to the above recipe. Like onions? Toss some in! Just tailor to you likes and dislikes. :)