

MEDITERRANEAN PASTA SALAD WITH ARUGULA AND TOMATOES

Ingredients

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| 1 pound penne | 3 tsp kosher salt |
| 6 Tbsp extra virgin olive oil | Freshly ground black pepper |
| 4 cups packed stemmed arugula,
coarsely cut or torn | 1 Tbsp freshly squeezed
lemon juice |
| ½ cup chopped fresh basil | Freshly grated Parmesan
or ricotta salata cheese |
| 3 cups peeled and seeded ripe
tomatoes, cut into 1/2-in dice
(about 4 large) | |

Directions

1. Bring a large pot of salted water to a rapid boil. Add the pasta and cook until al dente, following package instructions. Drain and transfer to a wide serving bowl.
2. Toss pasta with 1 tablespoon of the olive oil. Add the arugula, basil, tomatoes, remaining 5 tablespoons olive oil, salt, pepper to taste, and the lemon juice. Toss well.
3. Serve at room temperature, garnish with Parmesan.

Serves 6 to 8

*Wine pairing: Sparkling, light white, and light red

**Variations: Sub fusilli, farfalle, or conchiglie pasta; Sub red or yellow cherry tomatoes, cut in half, for whole tomatoes; Add ½ pound diced fresh mozzarella.

Source: *The Tucci Cookbook* (Tucci)