

MEDITERRANEAN PASTA SALAD WITH ARUGULA + TOMATOES

Ingredients

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

Directions

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

Serves 6 to 8