

# ZUCCHINI & TOMATO BASIL PASTA

## SALAD INGREDIENTS

- 8 oz** 8 ounces spiral pasta (about 4 cups)  
Kosher salt
  
- 1** Zucchini (small)
- 1 1/2 C** Cherry tomatoes (cut in 1/2)  
Mozarella cheese (low fat) (shredded)
- 1/4 C** Pine nuts (toasted) **OR** slivered almonds (toasted)
- 1/2 C** Basil (fresh) (thinly sliced)  
Freshly ground pepper

## DRESSING INGREDIENTS

- 1 clove** Garlic
- 1/2 C** Cherry tomatoes (preferably mixed colors)
- 3 T** Red wine vinegar
- 1/4 C** Basil (fresh)
- 1/3 C** Extra-virgin olive oil  
Kosher salt & pepper

## DRESSING DIRECTIONS

- 1 Boil 2 cups water in a small pot
- 2 Add the garlic & cook for 2 minutes
- 3 Remove the garlic & place in a blender with the cherry tomatoes, vinegar & basil
- 4 Add the olive oil in a slow steady stream & blend until smooth
- 5 Add salt & pepper

## SALAD DIRECTIONS

- 1 Fill a 5 qt pot 3/4's full with water & a dash of salt
- 2 When the water boils add the pasta & cook until ala dente (2 minutes less than the label directs)
- 3 Drain & rinse the pasta under cool water
- 4 Transfer the pasta to a bowl & toss with dressing
- 5 Shave the zucchini with a vegetable peeler or a mandoline & add to the pasta
- 6 Add the tomatoes, cheese, pine nuts & basil and toss.
- 7 Season with salt and pepper
- 8 Serve immediately or refrigerate, covered, up to 6 hours

