

Bruschetta Pasta Salad

Ingredients

- 1 box short pasta such as fusilli, penne or farfalle
- 2 pints cherry or grape tomatoes, preferably multicoloured, halved or quartered depending on size
- 2 garlic cloves
- 1/4 bunch Italian parsley, finely chopped
- 1 bunch basil leaves, chiffonade
- 1/4-1/2 cup good quality olive oil
- 1/2 cup freshly grated parmigiana Reggiano



Directions

1. Bring a big pot of salted water to a boil and cook pasta according to directions.
2. In a bowl large enough to toss pasta add tomatoes. Using a micro plane, grate garlic into tomatoes along with parsley, basil and olive oil.
3. When pasta is al dente, strain and toss with tomato mixture and cheese adding more olive oil if necessary.
4. Let cool for up for 4 hours or overnight. Serve warm, room temperate or even cold.