

Bruschetta Pasta Salad

Ingredients

1 cup short pasta (rigatoni, penne, rigatoni, farfalle)
60 g cherry tomatoes
70 g heirloom tomatoes
40 g mozzarella balls / bocconcini
4-5 fresh basil leaves
2 tbsp olive oil, divided
1 tbsp red wine vinegar
1/4 tsp salt
1/4 tsp dried oregano
1/8 tsp pepper

Instructions

1. Cook the pasta in a pot of boiling water for about 10-11 minutes until al dente. Drain the pasta and place in a bowl, toss in 1 tbsp olive oil.
2. In a small bowl mix the 1 tbsp olive oil, red wine vinegar, salt, oregano and pepper. This is the dressing.
3. Add the cherry tomatoes, heirloom tomatoes, basil and bocconcini in the bowl with the pasta.
4. Pour the dressing into the pasta and toss to coat.