

Tubetti Pasta Salad

- 2 c. pasta – tubetti or other small tube pasta
- 1 c. chopped fresh ripe tomatoes
- 1/4 c. olive oil
- 1 T. red wine vinegar
- 1/4 t. salt
- 1/4 t. coarsely ground black pepper
- 1 clove garlic, crushed
- 1 pinch dried oregano
- 8 oz. smoked mozzarella (cut in 1/4 in. pieces)
- 6 sun-dried tomatoes, oil packed, drained, and blotted dry
- 2 T. chopped fresh basil leaves

Cook pasta in plenty of boiling salted water until al dente or firm to the bite (about 8 minutes). Drain and rinse pasta.

In a large bowl, combine the chopped fresh tomatoes, oil, vinegar, salt, pepper, garlic, and oregano. Add the tubetti pasta, mozzarella, minced sun-dried tomatoes, and basil leaves. Toss to blend.