

## PASTA WITH SUN-DRIED TOMATOES

Serves 6 to 8

*I've been making this pasta for as long as I can remember. I think the original recipe came from my dear friend Brent Newsom, but we might have made some changes along the way. In any case, it's always one of the most popular summer salads at Barefoot Contessa.*

½ pound fusilli (spirals) pasta  
Kosher salt  
Olive oil  
1 pound ripe tomatoes, medium-diced  
¾ cup good black olives, such as kalamata, pitted and diced  
1 pound fresh mozzarella, medium-diced  
6 sun-dried tomatoes in oil, drained and chopped

### FOR THE DRESSING

5 sun-dried tomatoes in oil, drained  
2 tablespoons red wine vinegar  
6 tablespoons good olive oil  
1 garlic clove, diced  
1 teaspoon capers, drained  
2 teaspoons kosher salt  
¾ teaspoon freshly ground black pepper

1 cup freshly grated Parmesan cheese  
1 cup packed basil leaves, julienned

Cook the pasta in a large pot of boiling salted water with a splash of oil to keep it from sticking together. Boil for 12 minutes, or according to the directions on the package. Drain well and allow to cool. Place the pasta in a bowl and add the tomatoes, olives, mozzarella, and chopped sun-dried tomatoes.

For the dressing, combine the sun-dried tomatoes, vinegar, olive oil, garlic, capers, salt, and pepper in a food processor until almost smooth.

Pour the dressing over the pasta, sprinkle with the Parmesan cheese and basil, and toss well.

*This salad sits well, so you can make it early in the day. Add the Parmesan and basil just before serving.*