

GREMOLATA PASTA SALAD



Ingredients:

12	Ounces	Small Shell Pasta, uncooked*
¼	Cup	Gremolata Olive Oil**
1	Pint	Cherry Tomatoes, any color
¾	Pound	Asparagus
½	Cup	Gremolata (Separate Recipe)
¾	Cup	Feta Cheese, crumbled
2	Tablespoons	Gremolata Olive Oil

Directions:

1. Cook pasta to al dente according to package instructions. Drain and immediately toss with ¼ cup olive oil and ½ cup gremolata. Refrigerate to chill until ready to use.
2. Slice cherry tomatoes in half and set aside.
3. Cut tough ends from asparagus. Cut into 1" pieces.
4. Blanch the asparagus pieces in boiling water for 3½ minutes, then remove from boiling water and immediately place in an ice bath to halt the cooking process. Once chilled, remove from ice bath and pat dry with paper towels.
4. Once pasta has cooled toss with remaining olive oil, tomatoes, asparagus and feta cheese. Cover and refrigerate until ready to serve. Before serving, let come to room temperature and toss again to distribute the oil.

**If desired, you can use orzo pasta in place of the small shells. All other instructions remain the same.*

***If you don't have Gremolata Olive Oil, regular extra virgin olive can be substituted. The flavor just won't be as intense. You could also add another tablespoon or two of the gremolata.*