

Herbed Tomato Pasta Salad

INGREDIENTS

10 cherry tomatoes, quartered

1/4 teaspoon sugar

1/3 cup mixed, chopped fresh herbs

1/4 lb small pasta (penne, macaroni, campanella, etc.)

1 clove garlic, chopped

1/3 cup extra virgin olive oil

Salt and pepper



Stir together tomatoes, sugar and herbs in a large bowl until combined well.

Cook pasta in boiling, salted water until al dente, then drain. Add hot pasta to tomato mixture.

Cook garlic in olive oil, for 1 minute, in a small saucepan over moderately high heat. Stir. Add garlic and oil to pasta and tomatoes.

Toss to combine. Season with salt and pepper.

**Ham and Cheese cubes can be added (as shown in photo) if desired.*

Serves 1