



Pasta Salad with Cherry Tomatoes and Arugula

Ingredients:

- 1 pint cherry tomatoes, halved if the tomatoes are small, quartered if they are large
- 1 plump garlic clove, minced or put through a press (add more to taste, if you like!)
- Salt to taste (I like to use a very good coarse sea salt or fleur de sel for this)
- 1 tsp. balsamic vinegar
- 1 cup arugula leaves, coarsely chopped
- 1 tbsp. slivered or chopped fresh basil
- 2 tbsp. extra virgin olive oil
- $\frac{3}{4}$ pound fusilli, farfalle, or orecchiette pasta
- $\frac{1}{4}$ cup freshly grated Ricotta Salata or Pecorino Romano Cheese

Procedure:

1. Combine the cherry tomatoes, garlic, salt, vinegar, arugula, basil, and olive oil in a wide bowl. Let sit for 15 minutes. Taste and adjust seasonings. (*This method is called "maceration" – it lets the tomatoes release some water and soak up all the flavor!*)
2. Meanwhile, bring a large pot of water to a rolling boil. Add a generous amount of salt and the pasta. Cook al dente, until the pasta is firm to the bite.
3. Drain the pasta, toss with the tomatoes, sprinkle on the cheese, and serve!