

Marie Saba

from my kitchen to yours

Easy Pasta Salad

Serves 6-8

Ingredients:

- ½ lb. (227 g) dry orecchiette pasta
- 3 Tablespoons (45 g) red wine vinegar
- 1 clove garlic, minced
- 1 teaspoon Kosher salt
- 1 medium yellow squash, halved lengthwise and sliced into thin halfmoons
- 1 medium zucchini squash, halved lengthwise and sliced into thin halfmoons
- Freshly ground pepper
- 1 ½ cup (280 g) halved cherry tomatoes
- 1 cup (130 g) halved pitted Greek olives
- 8 oz. (226 g) mozzarella pearls
- ½ cup (45 g) finely grated Parmesan cheese
- ⅓ cup (74 g) extra virgin olive oil
- 2 Tablespoons chopped flat-leaf parsley
- ¼ cup chopped basil leaves (10-12 leaves)



Instructions:

1. Cook the pasta according to package directions. Drain, rinse with cool water to remove excess starch, and refrigerate to cool completely. (This can be done in advance.)
2. In a small bowl, mix together red wine vinegar, garlic and salt. Set aside for 5 minutes.
3. In a large bowl, toss yellow squash and zucchini squash with vinegar mixture. Add ground pepper. Let marinate for 20 minutes, tossing occasionally. (This will soften the squash and also add flavor. Don't worry if liquid accumulates; it will become part of the marinade.)
4. After marinating the squash, add tomatoes, olives, mozzarella, Parmesan, olive oil and herbs to the bowl. Toss to combine. Add cooked and cooled pasta and toss again. Let marinate 30 minutes or up to an hour at room temperature, tossing every 10 minutes or so to distribute flavors. Garnish with basil and serve.

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Notes:

- **Make-Ahead Tip:** Pasta salad can be made up to 24 hours in advance. Cover with plastic and refrigerate. If possible, set out at room temperature 30 minutes before serving.
- **Variations:** Add diced salami or pepperoni for a heartier version.