



Cappelini Pasta Salad

- 1 pound capellini or angel hair pasta
- 5 roasted red tomatoes
- 1/3 cup sliced green olives
- 1 medium red onion, sliced thin
- Fresh sweet basil leaves



DRESSING:

- 1/2 cup olive oil
- 1/4 cup seasoned rice vinegar
- 1 teaspoon granulated garlic
- salt and pepper to taste



Prepare pasta, cooking in plenty of boiling water until cooked al dente. Drain into colander over sink rinsing with cold water to stop the cooking process and pour into large serving bowl. Add remaining ingredients and toss together.

Pour dressing over pasta and toss again. Garnish with fresh basil leaves and serve. This salad tastes best when served at room temperature. If you prepare it ahead and refrigerate, allow a little time for it to lose the chill before serving.