

THE OLIVE AND THE GRAPE

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BOWTIE CONFETTI SALAD

Recipe of the Month – July 2008

1 # package **Farfalle Pasta** (“Bowtie” or “Butterfly” Pasta)

1 can of pitted ripe olives

1 pint of grape tomatoes

1 cup fresh spinach, chopped

1 cup assorted bell pepper, cut into bite size pieces (yellow and orange add the most contrast)

½ cup red onion, chopped

Rosemary Garlic Seasoned Olive Oil

Cook pasta according to package directions. (Penne, Small Rigatoni, Medium Shells, etc. can be substituted for the Farfalle.) Drain. Rinse well with cold tap water. Place about a third of the pasta in a bowl. Drizzle with the seasoned olive oil. Toss. Add about another third of the pasta. Drizzle with oil and toss again. Repeat until all the pasta is in the bowl. Add the remaining ingredients. Toss to mix. Chill (at least 2 hours) before serving. At serving time, you may add another drizzle of oil if desired.

To make an entrée salad, you may add 1-2 grilled chicken breasts, cut in pieces OR 1-2 cans of tuna, drained.

Items in **bold** print are available at The Olive and The Grape.