



PASTA SALAD DI PALERMO

Serves 6-8

INGREDIENT	PREPARATION	UNIT	AMOUNT
PENNE PASTA		10-12 OZ	1
ROASTED RED PEPPERS	CUT INTO THIN SLICES	15 OZ JAR	1/4
BLACK OLIVES	SLICED	3.8 OZ	1/2
SUN-DRIED TOMATOES	CUT INTO THIN SLICES	7 OZ JAR	1/4
ITALIAN PARSLEY	CHOPPED	BUNCH	1/4
CAPERS		SM. JARS	1/4
OLIVE OIL		TBS.	2
PESTO	ENOUGH TO LIGHTLY COAT PASTA	JARS	1
SALT & PEPPER			TO TASTE
PINE NUTS		CUPS	1/4
PARMESAN	FRESH GRATED		TO TASTE

1. BRING WATER TO BOIL AND ADD A LITTLE SALT. WHILE WAITING FOR WATER TO BOIL, PREP THE REMAINING INGREDIENTS, COMBINING ROASTED RED PEPPERS, BLACK OLIVES, SUN-DRIED TOMATOES, PARSLEY AND CAPERS IN A LARGE BOWL.

2. COOK PASTA AL DENTE (I.E. COOKED SO AS TO BE FIRM WHEN EATEN). DRAIN PASTA WELL IN A COLANDER.

3. ADD PASTA TO THE REST OF THE INGREDIENTS. ADD OLIVE OIL, PESTO, SALT AND PEPPER AND MIX WELL.

3. SERVE IN A SMALLER CONTAINER AND TOP SALAD WITH PARMESAN CHEESE AND PINE NUTS.