TOMATO, BAJIL & MOZZA PAJTA JALAD

Ingredients:

1 pd. Fusilli or rotini pasta
1 pint Cherry tomatoes
2 oz Fresh basil leaves
Marinated mozzarella balls
1/2 cup Thinly sliced red onion

3 Fresh garlic cloves
3/4 Olive oil
1/4 cup Fresh lemon juice
2 tsp Granulated sugar
Salt and pepper

Directions:

- 1.) In the bowl of a food processor or blender, combine the basil, garlic, olive oil, lemon juice, sugar (if using), salt and pepper to taste.
- 2.) Cook the pasta according to package instructions.
- 3.) Slice the cherry tomatoes in half; thinly slice the basil and thinly slice the red onion.
- 4.) Remove the mozzarella cheese balls from the oil and set them aside, too.
- 5.) When the pasta has finished cooking, drain it and rinse under cold water, until completly cooled.
- 6.) Place pasta in a large mixing bowl. Then add the dressing to pasta and toss. Next add the tomatoe mixture and mozzarella balls. Toss well to combine. Serve at room temperature, or chill until needed.

Recipe originally adapted from: https://bakerbynature.com/garlicky-tomato-basil-pasta-salad/