



## Cherry Tomato Pasta Salad



### Ingredients

2



2 cups dried pasta shapes

2



2 tbsp of olive oil

1



1 tbsp vegetable oil

2



2 shallots, finely chopped

2



2 garlic cloves, finely chopped



500g cherry tomatoes, halved



Fresh basil leaves torn



Salt and pepper



### Timings




















Preparation: 10 minutes











Cooking: 15 minutes



Instructions:

1.        
 1. Bring a large pan of water to the boil, add a pinch of salt and the dried pasta. Return to the  
    **10 12**     
 boil, then reduce the heat and simmer for 10 - 12 minutes until the pasta is al dente. Drain  
     
 and pour in half the olive oil. Let it cool

2.       **10**  
 2. Meanwhile heat the vegetable oil in a frying pan, add the shallots and garlic, and fry for 10 –  
**15**    
 15 minutes, or until soft.

3.        
 3. Remove and add to the cooled pasta. Season well.

4.        
 4. Mix the tomatoes and remaining olive oil with the pasta. Add the torn basil leaves and

  
 serve.



Enjoy