

Capresse Salad (Family)

Source: Joseph D'Attilo

Ingredients

1 bunch of parsley, chopped well
6 plum (or other firm) tomatoes, diced into cubes
1 lb or more fresh Mozzarella, diced into small cubes
2 lb pasta
4oz mild olive oil, to coat Pasta
Salt (for pasta)
Pepper (to taste)

Instructions

Chop tomatoes, Mozzarella, and Parsley, and refrigerate for at least 30 minutes.

Boil water and cook pasta al dente. Strain pasta and cover with olive oil to prevent sticking.

Place pasta in a bowl and immediately mix in Mozzarella and Parsley. Do this while the pasta is still hot, so that the Mozzarella melts and softens slightly.

Place salad back into refrigerator, and serve cold. Can be garnished with black pepper or cheese (Romano works best), or red pepper if desired. Goes well with crusty bread.

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