



## Olive on Tap Mediterranean Pasta Salad

**INGREDIENTS:** **Salad:** 12 ounces pasta (any small shape will do, I like penne)  
1-12 ounce jar marinated artichoke hearts, drained and roughly chopped  
1/2 cup sun-dried tomatoes packed in oil, drained (reserve 2 tablespoons of oil) \* 1/2 cup kalamata olives, chopped \* 3 tablespoons capers, rinsed  
1/4 cup EACH sliced scallions AND chopped parsley \* 1 cup packed fresh arugula \* 1/2 cup parmesan cheese \* 3 tablespoon pine nuts toasted  
**Dressing:** 3 tablespoons pesto (homemade or store-bought) \* 1/3 cup **Olive on Tap Tuscany Olive Oil** \* 2 tablespoons of reserved sun-dried tomato oil  
1 tablespoon lemon juice \* salt and pepper to taste

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**Directions:** **SALAD:** Cook the pasta according to package directions until al dente. Rinse and drain the pasta and allow for it to cool to room temperature. In a large bowl combine the prepared pasta, chopped artichoke hearts, sun-dried tomatoes, olives, capers, scallions, and parsley. Toss to combine. At this point, you can store the pasta salad in the refrigerator until ready to serve if you want to serve it cold. **DRESSING:** In a small bowl, mix together the pesto, olive oil, sun-dried tomato oil, lemon juice, salt and pepper. Stir to combine. The dressing can be refrigerated until you're ready to serve the salad. **ASSEMBLY:** When you're ready to serve, add the arugula, parmesan cheese, and pine nuts into the salad and toss to combine. Dress with the prepared dressing and taste test for seasonings. Adjust to preference. **Notes:** Feel free to toss in cooked chicken to make this salad even heartier. If you're transporting this salad, to simplify things, you can place the arugula, parmesan cheese, and pine nuts on top of the prepared salad and toss when you get there with the dressing. As always make it yours...change anything you dont like.