

PASTA WITH UNCOOKED TOMATO AND OLIVE SAUCE ☉

- 3 medium vine-ripened tomatoes,
seeded and chopped
- 1 medium yellow bell pepper,
chopped fine
- 2 garlic cloves, or to taste,
minced
- 1 cup coarsely grated mozzarella
(about 4 ounces)
- ½ cup Niçoise or other brine-cured
black olives, pitted and halved
- 3 tablespoons extra-virgin
olive oil
- 1 tablespoon balsamic vinegar,
or to taste

- ½ pound *cavatappi*
(sometimes called *tortiglioni* or
serpentini) or other spiral-
shaped pasta such as *rotini*
- ¾ cup finely chopped mixed fresh
herbs such as basil, parsley, and
mint leaves

In a large bowl combine tomatoes, bell pepper, garlic, mozzarella, olives, oil, vinegar, and salt and pepper to taste and let sauce stand 30 minutes.

While sauce is standing, in a 6-quart kettle bring 5 quarts salted water to a boil. Add pasta and cook until *al dente*.

Drain pasta well and transfer to bowl containing sauce. Add herbs and toss well. Serves 2.