

CHERRY TOMATO & FARFALLE SALAD

- 3 Tbsp extra virgin olive oil
- 3 Tbsp red wine vinegar
- 2 tsp **TSG Italian Country Herb Blends, Tuscan Blend**
- 2 tsp **TSG Tearless Onion & Chives Seasoning Blend**
- ½ tsp salt
- 1 small garlic clove, crushed
- 6 oz uncooked farfalle pasta (bowties)
- 1 can (2.25 oz) sliced ripe olives or pitted kalamata olives cut into halves
- 15-20 cherry tomatoes, cut in halves
- ½ cup chopped flat leaf parsley (Italian parsley)
- ½ cup shredded asiago or Romano cheese

1. Combine oil, vinegar, TSG Tuscan Blend, TSG onion and chives, salt and garlic; stir well. Let stand at least 15 minutes.
2. Cook pasta according to package directions. When done, drain and rinse very well.
3. Drain olives and combine with pasta and remaining ingredients in a large bowl. Add dressing and toss to coat.