

ELEPHANTS DELICATESSEN'S

Easy Caprese

PASTA SALAD



1. Bring a large pot of water to a rolling boil. Add a heaping tablespoon of sea salt. Then add the pasta. Follow the package directions, cooking the pasta to al dente (still a bit firm). Stir occasionally to avoid sticky pasta clumps.

2. Mix a quick vinaigrette while your pasta cooks: Just whisk the olive oil and balsamic vinegar together with a pinch of salt.

3. Once the pasta is drained, just mix everything into a big bowl and you're done. Season with more salt and pepper to taste. This dish is best savored at room temperature, but you could also enjoy it slightly chilled.

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