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## **Recipe of the Month:** Pasta with Sun-Dried Tomatoes

### **Ingredients**

1/2 pound fusilli (spirals) pasta  
Kosher salt  
Olive oil  
1 pound ripe tomatoes, medium-diced  
3/4 cup good black olives, such as kalamata, pitted and diced  
1 pound fresh mozzarella, medium-diced  
6 sun-dried tomatoes in oil, drained and chopped

For the dressing:

5 sun-dried tomatoes in oil, drained  
2 tablespoons red wine vinegar  
6 tablespoons good olive oil  
2 garlic clove, diced  
1 teaspoon capers, drained  
2 teaspoons kosher salt  
3/4 teaspoon freshly ground black pepper

1 cup freshly grated Parmesan  
1 cup packed basil leaves, julienned

### **Directions**

Cook the pasta in a large pot of boiling salted water with a splash of oil to keep it from sticking together. Boil for 12 minutes, or according to the directions on the package. Drain well and allow to cool. Place the pasta in a bowl and add the tomatoes, olives, mozzarella, and chopped sun-dried tomatoes.

For the dressing, combine the sun-dried tomatoes, vinegar, olive oil, garlic, capers, salt, and pepper in a food processor until almost smooth.

Pour the dressing over the pasta, sprinkle with the Parmesan and basil, and toss well.

**Enjoy!**