

Jamie Oliver's Best Pasta Salad

From: Food.com

Yield: 6 servings

11 ounces small shell pasta
3 garlic cloves
9 ounces yellow cherry tomatoes
9 ounces cherry tomatoes
1/2 cup black olives, pitted
2 tablespoons fresh chives
1/4 cup fresh basil
1 medium cucumber
4 tablespoons white wine vinegar
7 tablespoons extra virgin olive oil
Sea salt
Fresh ground black pepper



Bring a large pan of salted water to the boil. Throw in the pasta and garlic and simmer for about 5 minutes or until al dente, and drain. Put the garlic to one side for the dressing.

Put the pasta in a bowl. Chop the tomatoes, olives, chives, basil and cucumber into pieces about half the size of the pasta and add to the bowl. Squash the garlic cloves out of their skins and pound in a pestle and mortar. Add the vinegar, oil and seasoning. Drizzle this over the salad, adding a little more seasoning to taste.