

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.

Great local foods from scratch

