

A Sutherland Belle

Artichoke & Prosciutto Pasta Salad with a Creamy Sun-Dried Tomato Vinaigrette

INGREDIENTS

For the Pasta

- 1 pound bow tie pasta or any bite-size pasta of choice
- 3 ounces thinly sliced prosciutto, torn into bite-size pieces
- 2 (15-ounce) cans of quartered artichoke hearts, drained
- 1 1/2 (8-ounce) jars julienned sun-dried tomatoes, drained and oil reserved
- 8 ounces mozzarella balls
- 1/2 cup Greek olives pitted and sliced
- 1/2 cup freshly torn basil leaves

For the Vinaigrette

- 3/4 cup reserved sun-dried tomato oil (use extra virgin to make up the difference)
- 1 tablespoon julienned sun-dried tomatoes
- 1/4 cup red wine vinegar
- 1/4 cup lemon juice
- 1 tablespoon Dijon mustard
- 1/4 cup Pecorino Romano grated
- 2 teaspoons dried oregano
- 1/4 teaspoon crushed red pepper flakes
- 3 cloves chopped garlic
- salt and pepper to taste
- 2-3 tablespoons water, optional for desired consistency

INSTRUCTIONS

For the Vinaigrette

Combine all of the dressing ingredients in a blender or whisk together until emulsified. A few tablespoons of water can be used to achieve the desired consistency. Taste test the dressing and season with salt and pepper if required.

For the Pasta

1. Preheat the oven to 400° F. Line a baking sheet with parchment paper and arrange the prosciutto in an even layer. Transfer to the oven and cook 8-10 minutes, until the prosciutto is crisp. Remove and cool.

2. Cook pasta in salted water until al dente, then drain. Drizzle and mix with olive oil. Allow to cool.
3. In a large bowl, mix pasta, mozzarella, olives, artichoke hearts, and sun-dried tomatoes.
4. Pour 1/2 of the dressing on top of the pasta and mix well. If you need more dressing, add a small amount until you achieve desired coverage. The remaining dressing can be served on the side or saved for a future salad during the week. Top with fresh basil and fresh cracked pepper.
5. Either serve cold or at room temperature. The flavors will intensify the longer it is refrigerated.