

# 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.