



Balsamic-Tossed Pasta with Fresh Tomato, Arugula and Mozzarella

2000 Viña Santa Rita "120" Cabernet Sauvignon from Chile (\$9) or the 1998 Beaulieu Vineyard Cabernet Sauvignon from Napa (\$18).

4 servings

PER SERVING: 255 calories, 12 g total fat (4.5 g saturated fat), 34.5 g protein, .5 g carbohydrate, 90 mg cholesterol, 225 mg sodium, 0 g fiber

Balsamic-Tossed Pasta with Fresh Tomato, Arugula and Mozzarella

Fresh garden produce and mozzarella combine with a sauce that is simply dressed with olive oil and a splash of good-quality balsamic vinegar. There is no need to cook the sauce; the heat from

the pasta helps melt the cheese and warm the sauce.

- 2 cups chopped seeded tomatoes (2 large)
- 2 cups coarsely chopped arugula
- 2 large garlic cloves, chopped
- 8 oz. fresh mozzarella cheese, cut into small cubes
- 1 teaspoon sea salt
- ½ teaspoon freshly ground pepper
- ¼ cup extra-virgin olive oil
- 12 oz. strozzapreti (thin, twisted pasta) or penne
- 2 tablespoons balsamic vinegar

1 In large bowl, stir together tomatoes, arugula, garlic, mozzarella, salt, pepper and oil. Refrigerate 30 minutes.

2 Cook strozzapreti in large pot of boiling salted water according to package directions; drain. Toss with sauce. Add vinegar; toss.

WINE Two wines that work with this pasta are the 1999 Castello Banfi "Col di Sasso" Sangiovese-Cabernet (\$9) and the 1999 Castellare di Castellina Chianti Classico (\$20).

4 servings

PER SERVING: 635 calories, 29 g total fat (10 g saturated fat), 24 g protein, 72 g carbohydrate, 0 mg cholesterol, 1015 mg sodium, 4 g fiber

(Use 1/2 recipe for 2)