



PASTA WITH TOMATOES, MOZZARELLA AND BASIL (PASTA CAPRESE)

1 ½ lbs. plum tomatoes, seeded, coarsely chopped
8 oz. fresh mozzarella cheese, cut into 1x1/2-inch strips
3 T. extra-virgin olive oil
2 tsp. red wine vinegar
½ c. chopped fresh basil
12 oz. penne pasta

Mix tomatoes, mozzarella, oil and vinegar in medium bowl. Season with salt and pepper. Let stand 1 hour at room temperature. Mix in basil. Cook pasta in large pot of boiling salted water until just tender but still firm to bite. Drain. Return pasta to pot. Add tomato mixture and toss gently to blend. Season with salt and pepper and serve. Makes 4 servings.