

Angel Hair Pasta Salad

Ingredients and Instruction for 3-4 servings

- 1/4 cup olive oil
 - 3 Tablespoons balsamic vinegar, white balsamic preferred if you have it.
 - 1/2 teaspoon salt
 - Fresh ground black pepper to taste
 - 10-12 cherry tomatoes halved
 - 1/2 peppers, I used yellow, thinly sliced...to bring bright color in!
 - 10 or more basil leaves thinly sliced
 - 4 slices of thick cut bacon roughly chopped
 - 2 cloves of garlic thinly sliced
 - Angel hair pasta, about 3 oz per person.
 - Parmigiano reggiano cheese thinly shaved
1. Make dressing - In a medium bowl vigorously whisk olive oil, balsamic vinegar, salt and pepper.
 2. Add tomato, pepper, basil (leave a little bit for garnish) and toss to coat. Chill it in the refrigerator until needed.
 3. Cook pasta my way - Lay the pasta (break in half if the pasta is too long) in large skillet and barely cover with cold water. Cook the pasta on medium heat, stirring occasionally so that pasta won't stick together until al dente. Drain water through colander. Set aside.
 4. Heat the same pan on medium heat; sauté bacon until it renders the fat and begins to brown, add garlic and cook for a few minutes longer. Note: do not brown garlic. Turn off the heat.
 5. Bring the drained pasta back in the pan and combine with bacon and garlic.
 6. Divide pasta in 4 bowls. Top with chilled vegetables. Don't forget to spoon over the dressing. Garnish with shaved cheese and basil. Salt and pepper to adjust flavor.



Arrangement #1: Add red pepper flakes (about 1/4 teaspoon) in the dressing for accent.

Arrangement #2 If you like lot more green then use salad green mix that comes in a bag.