

SEMI-DRIED CHERRY TOMATO & FREGOLA SALAD

Overnight Recipe

Ingredients

2 pints Cherry Tomatoes- or more!

½ Cup Fregola Pasta, or other small pasta such as Orzo

½ Cup sliced Red Onion

2 Anaheim Peppers, green & red, sliced into thin rounds

½ Cup Kalamata Olives, pitted & sliced in half

2 Tablespoons Balsamic Vinegar

2 Tablespoons Olea Extra Virgin Olive Oil

Directions

Preheat oven to 300F.

Place Cherry Tomatoes onto a lined baking sheet and place in the oven for several hours.

Rotate pans if using more than one, and gently shake the pan to roll the Tomatoes every hour.

After 3 hours, turn the oven off and leave in the oven overnight.

Cook Pasta according to packet directions and be sure that it is cooked for a salad purpose, not *al dente* for a hot pasta dish!

Combine all ingredients in a mixing bowl and toss together.

Serve over chopped Romaine or Spinach leaves.