

Pasta with Two Tomatoes, Arugula and Feta Cheese

8 ounces campanelle (trumpet-shaped pasta), fusilli (spiral-shaped pasta), or orecchiette (little ears)

6 tablespoons extra-virgin olive oil,
divided

6 green onions, chopped

3 large garlic cloves, minced

1 pint whole grape tomatoes

1/2 cup *semi-sun dried tomatoes

5 cups (loosely packed) arugula

1 1/2 cups crumbled feta cheese (about 7 ounces)

Cook pasta in large pot of boiling salted water until just tender but still firm to bite, stirring occasionally.

Meanwhile, heat 3 tablespoons olive oil in heavy large skillet over high heat. Add green onions, garlic, and all tomatoes; sauté until tomatoes begin to soften and collapse, about 5 minutes. Sprinkle with salt and pepper.

Drain pasta. Return to pot. Add tomato mixture, arugula, and remaining 3 tablespoons olive oil; toss until arugula begins to wilt. Season to taste with salt and pepper. Transfer pasta to plates. Sprinkle with feta cheese and serve.

Makes 4 servings.

This is great pasta for pot luck or buffet. Perfect served warm, better at room temperature and even cold as a salad.

Variations

- Use Italian couscous, in place of the pasta. Substitute goat cheese or fresh mozzarella for the feta.
- Substitute spinach for the arugula
- Add toasted pine nuts for added texture.
- For a main entrée salad add cooked shrimp, chicken, or rinsed canned garbonzo or cannelloni beans

*Make sure the semi sun-dried tomatoes are covered in oil before you put the remainder in the refrigerator to prevent mold. Save the oil as it will be a perfect seasoned oil to toss in pasta, sauté with, or use in place of olive oil for a delicious vinaigrette.

*Semi sun-dried tomatoes are great added to sandwiches (cold or grilled). Use for a pizza topping, or in any pasta recipe. Serve with cheeses for a cheese course. Top fresh mozzarella with semi sun-dried tomatoes garnish with fresh basil and a drizzle of good quality olive oil for a fabulous quick salad.