



Tomato Garden Pasta

TOTAL TIME: Prep/Total Time: 30 min.

YIELD: 8 servings.

Aileen Sheehan of Stafford, Virginia mixes fresh tomatoes, green beans and pasta with a splash of balsamic vinaigrette, a hint of basil and chives and crumbled feta cheese for a colorful, Mediterranean delight. “I have served this many times, using fresh tomatoes from my garden. It’s a wonderful side dish,” Aileen says. “With Italian sausage and basil bread, it’s a scrumptious meal.”

Ingredients

5 cups uncooked bow tie pasta

1/2 pound fresh green beans, trimmed and cut into 1-inch pieces

2 tablespoons olive oil

2 tablespoons balsamic vinegar

1 teaspoon salt

1/4 teaspoon pepper

1-1/2 pounds tomatoes, seeded and chopped

2 garlic cloves, minced

2 tablespoons minced chives

4-1/2 teaspoons minced fresh basil

1/2 cup crumbled feta cheese

Directions

1. Cook pasta according to package directions, adding beans during the last 5-6 minutes.
2. Meanwhile, in a large bowl, whisk the oil, vinegar, salt and pepper. Stir in the tomatoes, garlic, chives and basil. Drain pasta mixture and add to tomato mixture; toss to coat. Serve warm or at room temperature. Sprinkle with cheese just before serving.

Nutrition Facts

1 cup: 242 calories, 6g fat (1g saturated fat), 4mg cholesterol, 372mg sodium, 40g carbohydrate (5g sugars, 4g fiber), 9g protein.

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