Pasta with Easy Summer Sauce

Ingredients:

- 2 cups Grape/Cherry Tomatoes, quartered
- ¼ cup Parsley, fresh, minced
- 2 Tbsp Basil, fresh, minced
- ½ cup Red onions, minced
- 1 clove Garlic, minced or pressed
- ¼ cup Extra-virgin olive oil
- 1 tsp Salt
- ½ tsp Black Pepper, coarsely ground
- 2 tsp Balsamic vinegar (optional) **
- 1 lb Farfalle (or other short chunky pasta)
- 2 cups Green Beans, cut 2 inch pieces
- ½ cup Feta Cheese, crumbled (to taste)

Directions:

Bring a large covered pot of salted water to a boil, when the water boils, stir in the pasta, cover, and cook for 2 to 3 minutes
Meanwhile, combine the tomatoes, parsley, basil, red onions, garlic, olives, oil, salt, pepper, and vinegar, if using, in a large bowl.
When the water returns to a boil, add the green beans and cook for 8 to 10 minutes, until the pasta is al dente and the beans are tender. Drain well.
Add the pasta and green beans to the bowl with the seasoned tomatoes.
Stir in the feta cheese and gently toss everything together. Serve hot or at room temperature.
*Or any variety of tomato diced into ½-inch pieces
**Taste the tomato mixture to decide if your tomatoes “want” the additional vinegar

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