



## RECIPE | TOMATOES

# KALE PASTA SALAD



15 min  
PREP.



4



easy

30 min

15 min  
COOKING

## INGREDIENTS

**1 dry pint** Pure Flavor® Sangria® Medley Tomatoes, halved  
**1 bunch** kale, chopped  
**8 oz** small mozzarella balls  
**4 oz** bowtie pasta, cooked & cooled  
**4 oz** mini fusilli pasta, cooked & cooled  
**4 oz** Parmesan, shaved  
**¼ cup** pine nuts  
 Salt and pepper, to taste

### For the dressing:

**6** cloves garlic, minced  
**1 cup** olive oil  
**½ cup** lemon juice  
**1 tbsp** lemon zest  
**1 tbsp** fresh basil, chopped  
**1 tbsp** fresh parsley, chopped  
**½ tsp** kosher salt  
**1 tsp** freshly ground black pepper



## DIRECTIONS

- 1 Add the pine nuts to a small skillet over low heat. Toast slowly for 3 to 4 minutes, tossing regularly. Remove from the skillet and set aside.
- 2 In a large skillet, heat the olive oil and garlic over low heat so that the garlic slowly infuses the oil, about a minute. When the garlic begins to sizzle, stir it around so it doesn't burn. When the garlic starts to turn golden, stir in salt and pepper.
- 3 Pour the oil mixture into a small mason jar. Add the lemon juice, lemon zest, basil and parsley, put the lid on and shake well.
- 4 Assemble salads by dividing dressing into 4 quart-size mason jars. Layer in pasta, tomatoes, mozzarella balls, pine nuts, kale and then Parmesan.
- 5 Put the lids on the jars and refrigerate until ready to eat.