

## **Classic Delicioso Salad with a Balsamic Vinaigrette**

I'm sorry to say that there are no measurements here. Use how much you would love to eat and cut them in your favorite bite size.

Red leaf lettuce chopped

Grape tomatoes cut lengthwise (use any tomato that is your favorite)

Bacon (cooked and chopped into bite sized pieces)

Red onion (sliced thinly)

Hard-boiled eggs (2-3 eggs)

Asiago cheese chunks (extra sharp cheddar, feta, or blue cheese works too)

Garbanzo beans (handful)

### **Balsamic Vinaigrette**

½ cup olive oil

¼ cup vegetable oil (our favorite for this recipe is safflower)

½ cup balsamic vinegar

1 heaping tsp. Sugar

¼ red onion finely chopped

1 large clove garlic finely chopped

½ tsp. salt and freshly ground pepper

Mix ingredients and store in a jar. Shake to serve.

# Tomato and Garlic-Herb Cheese Pasta

*Makes 4 servings*

## Ingredients

1 6-ounce block pancetta, diced  
¼ cup minced garlic  
1 teaspoon fresh oregano, chopped  
1 teaspoon kosher salt  
¼ teaspoon crushed red pepper  
½ teaspoon ground black pepper  
2 8-ounce packages cherry tomatoes  
1 5.3-ounce package garlic and herb cream cheese  
3 tablespoons olive oil  
1 tablespoon dried parsley  
1 16-ounce package pasta of your choice  
1 cup fresh spinach  
½ cup fresh basil  
½ cup freshly grated Parmesan cheese

## Instructions

1. Preheat oven to 400°F.
2. In a deep ovenproof skillet, cook pancetta over medium heat until crisp. Stir in garlic, oregano, salt, red pepper, and black pepper. Add tomatoes and cook until tomatoes begin to blister.
3. Place cream cheese in the middle of tomato mixture. Drizzle cheese with olive oil and parsley.
4. Bake for 30 minutes.
5. In a large pot, prepare pasta according to package directions. Drain, reserving pasta water.
6. Remove skillet from oven. Combine mixture well, using a potato masher to mash some tomatoes against the side of the skillet. Add spinach and basil.
7. Add 1 cup reserved pasta water and stir.
8. Combine cooked pasta and sauce in a serving dish. Top with basil and Parmesan.

