

Cantiga's Kitchen

Mediterranean Pasta Salad

- 1 $\frac{1}{2}$ cups penne pasta
- $\frac{1}{2}$ tsp Smoky Tomato BBQ Spice Blend (Epiphany Gourmet)
- 1 tsp chopped garlic
- $\frac{1}{4}$ tsp black pepper
- 2 tbsp fresh chopped parsley
- 2 tbsp chopped Kalamata olives
- 2 tbsp chopped sun-dried tomatoes
- $\frac{2}{3}$ cup chopped, grilled Portabello mushrooms (See below.)
- $\frac{2}{3}$ cup chopped, grilled eggplant (See below.)
- 4 oz chopped or sliced Toscano salami
- Salt, pepper & olive oil (for basting grilled veggies)
- Tomato vinaigrette (See below.)



Directions:

Cook penne pasta in water with oil.

To warm pasta, add Smoky Tomato BBQ Spice Blend, chopped garlic and black pepper.

Thinly slice raw eggplant. Baste with salt, pepper and olive oil, and grill. Grill Portabello mushrooms whole, basting also with salt, pepper and olive oil. Chop both vegetables into small chunks.

Then add to pasta the parsley, Kalamata olives, sun-dried tomatoes, grilled Portabello mushrooms, grilled eggplant, and Toscano salami.

Toss all ingredients with $\frac{1}{2}$ cup tomato vinaigrette.

For Tomato Vinaigrette, whisk together:

- 1 tbsp dijon
- 1 tsp honey (optional)
- 1 cup olive oil
- $\frac{1}{4}$ cup balsamic
- 1 tbsp Smoky Tomato BBQ Spice Blend
- 1 whole finely chopped Roma tomato



Tip: This vinaigrette is also a great dressing for a green salad!

Enjoy with Cantiga Wineworks Herbert Vineyard Zinfandel!