



## **Orecchiette with Grape Tomatoes and Mozzarella**

- one recipe for orecchiette, cooked
- 1/2 pound pea-size mozzarella or fresh mozzarella, diced
- 1/2 pound grape tomatoes or pear tomatoes in assorted colors, halved
- 3 tablespoons extra-virgin olive oil
- 1 1/2 tablespoons white balsamic vinegar
- 1 1/2 tablespoons minced fresh garlic chives or regular chives
- 1 tablespoons minced fresh oregano

Cook pasta in large pot of boiling salted water until tender but still firm to bite, stirring occasionally (6-8 minutes). Drain; return pasta to pot. Add mozzarella; stir until cheese begins to melt, about 30 seconds. Add tomatoes and all remaining ingredients; toss to blend evenly. Season to taste with salt and pepper.

THE CULINARY PLAYGROUND  
16 MANNING ST. DERRY, NH

**[www.culinary-playground.com](http://www.culinary-playground.com)**