

**TomatoFest 2010 Third Place Recipe**

**WARM TRI-COLOR PASTA AND TOMATO SALAD**

1 lb. tri-color pasta  
2 medium tomatoes  
2 cloves garlic, minced  
2 tablespoons olive oil  
½ teaspoon salt  
¼ teaspoon black pepper  
2.5 ounce can sliced black olives, drained  
4 fresh basil leaves, chopped  
¼ cup crumbled blue cheese

1. Cook pasta according to package directions.
2. While pasta is cooking, chop tomatoes into small cubes.
3. Pour olive oil in a skillet, Saute' chopped tomatoes and minced garlic until softened.
4. Add salt, pepper and olives to skillet.
5. Drain pasta and combine with tomato mixture in a large serving bowl.
6. Top with chopped basil and serve immediately.

**From the kitchen of Jason Wittwer (Auburn)**