

# POTLUCK

*rules*

Food from heritage  
Minimum waste  
10\$ Budget

## PASTA FREDDA CON POMODORO E MOZZARELLA

### Ingredients

- a little salt
- 400g pasta 0.99\$
- 150g cherry mozzarella 3.49\$
- 300g cherry tomatos 2.49\$
- 2 slices of garlic
- 3 leaves of basil

### Recipe

Heat up the water in a pan until boiling. After putting salt in it (3-4 spoonfuls should be fine), put the pasta in it. While stirring it everynow and then, cut the tomatoes and mozzarella in halves. Also, cut the two slices of garlic and a leaf of basil in very small pieces. When the pasta is ready, cool it down with cold water. Put the tomatoes, mozzarella, garlic and basil on it and add some olive oil. Mix it, and as a final touch, add a little bit of parmisan and the remaining leaf of basil on top.

