

# Caprese Pasta Salad with Shallots and Burrata

Serves 8-10 / Prep time 45 minutes / Refrigerate 1 hour

## Ingredients

- ☐ 1 ½ lb Cherry tomatoes, halved
- ☐ 3 tbsp Vermentino vinegar, or other high quality white wine vinegar
- ☐ 3 tsp Diamond kosher salt
- ☐ 2 cup olive oil
- ☐ 4 Shallots, quartered
- ☐ 4 large cloves garlic
- ☐ 2lbs dried Etto Conchigliette pasta
- ☐ ⅔ cup raw almonds
- ☐ 16oz Basil, stems removed
- ☐ 1 cup parmesan
- ☐ 4 Burrata, sliced in half
- ☐ Chopped toasted almonds for serving
- ☐ Olive oil for serving

## Instructions

### STEP 1

In a small bowl, combine tomatoes, kosher salt, and vinegar. Let sit for at least 20 minutes and up to an hour.

### STEP 2

In a small saucepan, add olive oil, shallots, and garlic. Bring to a sizzle over medium heat and cook until garlic and shallots are beginning to soften, about 6-8 minutes. Add almonds and continue to cook until almonds are well toasted, about 3-5 minutes more. Carefully strain out the almonds, garlic, and shallots (reserving the oil for the pesto) and allow everything to cool.

### STEP 3

In a food processor, pulse the almonds, garlic, and shallots until a coarse paste forms. Add parmesan and pulse again until combined.

### STEP 4

Bring a large pot of salted water to a boil. Blanch basil for 1-2 minutes and chill in ice bath immediately (reserve boiling water for cooking pasta). Add blanched basil to food processor and process until almond mixture and basil are combined. With the processor running, slowly add olive oil until pesto is formed.

### STEP 5

Return pot of salted water to a boil and boil pasta until well cooked (pasta al dente). Drain pasta and place in a large bowl. While pasta is still warm, toss with the tomato, and vinegar mixture, and the pesto. Season to taste with salt, cover and let chill in the refrigerator for at least an hour. When ready to serve, stir up the pasta, arrange burrata on top of pasta salad, and finish with olive oil, and chopped almonds.