

## DITALINI PASTA SALAD

*(from the Bewitching Kitchen)*

Ditalini pasta, cooked all dente and rinsed in cold water

1/4 cup grape seed oil

1/8 cup red wine vinegar

1 Tbs lemon juice

Dried oregano to taste

Dried mint to taste

Red pepper flakes, a pinch or two

Cherry tomatoes, red and yellow

Green onions, sliced thin

Salt and pepper to taste

Place the cooked and cooled ditalini pasta on a large bowl.

Make the vinaigrette by mixing and whisking well the grape seed oil, vinegar, lemon juice, oregano, mint, and red pepper flakes.

Cut the cherry tomatoes in half, and season lightly with salt and pepper.

Add the vinaigrette to the pasta and mix well. Incorporate the cherry tomatoes, add the green onions, adjust seasoning with salt and pepper. Keep cold until serving time.