

Celebration Salad

Ingredients

- 1 lb. pasta (farfalle / bowties)
- 1 lb. ham, cubed or 1/4" strips
- 1/4 C. Basil Oil + 2 TBSP
- 1TBSP Lemon Oil (or 1 extra TBSP Basil Oil)
- 1/4 C. Strawberry Balsamic
- 1/2 C. salted cashews (or more to taste)
- 2 tsp. coarse ground black pepper
- 1/2 C. small cubed asiago or farmers cheese

Preparation

1. Sauté cubed ham in 1 TBSP of Basil Oil or Lemon oil in a frying pan until lightly browned
2. Cook pasta al dente and drain.
3. Put pasta into a large bowl and drizzle with the 2 TBSP Basil Oil.
4. Mix well to coat pasta. Add ham.
5. Mix 1/4 C. Basil Oil and 1/4 C. Strawberry Balsamic and shake well. Add oil & vinegar to pasta mixture.
6. Add black pepper to pasta mixture. Mix all together very well. Add more balsamic to taste if needed. Pasta should be well coated and it will look brown. Add cashews and cheese. Add more pepper or salt to taste. Cover and let sit in refrigerator for at least 30 minutes to meld flavors (can be made ahead of time - the longer it sits, the better it tastes). -can be served cold, much better at room temp. serves 4-6