**Penne, Tomato and Mozzarella Salad**

**Ingredients**

*Serves: 6*

* 350g penne pasta
* 60ml olive oil
* 1 bunch spring onions, chopped
* 1 clove garlic, minced
* 150g quartered cherry tomatoes
* salt and pepper to taste
* 140g mozzarella cheese, diced
* 40g grated Parmesan cheese
* 4 ounces fresh basil
* 12 large black olives, halved

**Method**

*Prep:20min  ›  Cook:20min  ›  Ready in:40min*

1. Cook pasta in a large pot of boiling salted water as directed on packet, until just tender. Drain, and set aside.
2. Heat olive oil in a small saucepan. Add spring onions and cook, stirring occasionally, 2 or 3 minutes. Stir in garlic, and cook for 2 minutes. Add pasta, tomatoes, salt and pepper. Cook over low heat to warm through. Stir in mozzarella and Parmesan cheese. Coarsely tear basil leaves in halves or thirds; add to pasta with olives, and serve immediately.