Spinach, Pasta, tomato and mozza salad with courtyard garden herbs

Ingredients

Serves: Makes 8 servings.

* 3 pkg pasta
* 1 1/4 cups olive oil
* 1 1/4 cups white wine vinegar
* 2 1/3 tablespoons finely crushed rosemary from courtyard garden
* 2 1/3 tablespoons thyme leaves from courtyard garden
* 3 1/2 teaspoons garlic powder
* 3 1/2 teaspoons oregano leaves from courtyard garden
* 3 1/2 teaspoon Sea Salt
* 2 lbs spinach leaves (or other greens) washed and spun dry
* 5 containers grape tomatoes, halved
* Shredded mozzarella cheese
* 1 cup grated Parmesan cheese



Rosemary-- in courtyard by apple tree... to right of wooden arbor



Thyme-- along vegetable garden border...just beside fountain



Oregano-- in pot just outside courtyard garden door where ping pong table gets set up

Directions

* Dry rosemary, thyme and oregano leaves between two sheets of paper towel in microwave at 1 minute intervals and then crush-- see Heather about this.
* Cook pasta as directed on package. Drain well and rinse... add some olive oil so it won't all stick together
* mix oil, vinegar, rosemary, thyme, garlic powder, oregano and sea salt in large bowl with wire whisk until well blended. Add pasta and spinach; toss to coat well. Add tomatoes and cheeses; toss to mix well.