

Tomato, Basil, and Chickpea Pasta

Ingredients:

- 1 pint grape tomatoes, rinsed and halved
(or other tomato variety)
- 1 Tbsp. olive oil
- 4 oz. whole wheat rotini pasta (dry)
(or other pasta of choice)
- 1 15-oz can chickpeas, drained and rinsed
- 1 cup fresh basil
(1/3 cup dried basil or other herbs)

Vinaigrette:

- 1/3 cup olive oil
- 1/4 cup red wine vinegar
- 1 clove garlic, minced
- Salt and pepper, to taste.



Directions:

1. Cook pasta according to package directions. Drain and rinse with cool water.
2. In a large mixing bowl, toss tomatoes, pasta, chickpeas and basil. Set aside.

Vinaigrette: Whisk together vinaigrette ingredients and pour over pasta. Refrigerate for 1 hour.

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