

PASTA SHELLS WITH TOMATOES, OLIVES, AND BASIL

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$\frac{1}{2}$ pound dried small pasta shells
1T white-wine vinegar
1 T vegetable oil
1 cup pitted ripe black olives, cut into rings
1 pint cherry tomatoes, sliced or quartered
 $\frac{1}{2}$ cup thinly sliced celery
 $\frac{1}{2}$ cup thinly sliced scallion
1/3 cup shredded basil leaves
2/3 cup mayonnaise
2-3 T lemon juice, or to taste

In a kettle of boiling water cook the pasta, stirring occasionally, for 12 to 14 minutes—until tender, drain, and refresh under cold water.

Drain the shells again, add the vinegar and oil and toss. Add olives, tomatoes, celery, scallions, and basil.

In a small bowl whisk together the mayonnaise, lemon juice, and 2 T water; pour dressing over salad, toss. Season with salt and pepper. The salad may be made up to 1 day in advance, kept covered and chilled.