

*Recipe from FormerChef.com*

## **Pesto Macaroni Salad with Tomatoes, Corn and Fresh Mozzarella**

1 lb salad macaroni (small, short cut, uncooked)  
3 ears of fresh corn, cooked and cut off the cob  
1 pint grape tomatoes (the smaller, the better)  
3 stalks of celery, small dice  
2 shallots, minced  
6 oz basil pesto  
1/3 cup mayonnaise  
2 Tbsp red wine vinegar  
8 oz fresh mozzarella, cut into 1/2" cubes  
salt and pepper to taste

Cook and cool the salad macaroni. Toss it with a tablespoon of olive oil to keep it from sticking together while you prepare the rest of the salad.

Boil the corn for about 5 minutes and then shock in ice water to halt the cooking. When cold, cut the corn kernels off the cob. Dice the celery and mince the shallots.

In a large bowl, combine the cooked macaroni, fresh corn, tomatoes, diced celery, and shallots. Fold in the pesto, mayonnaise and red wine vinegar. Fold in the diced mozzarella and season with salt and pepper to taste.