Pasta Salad – a la Italienne

- 1 pound of pasta (I use a curly one)
- ½ large white onion, diced small
- 1 roasted red pepper, diced (about 6 ounces)
- ⅓ cup capers
- 8 ounces marinated artichoke hearts, chopped, liquid included
- 6 ounces dry salame, diced very small
- ½ cup freshly grated parmesan cheese
- ¼ cup of red wine vinegar (plus some to adjust to your taste)
- Salt and fresh ground pepper to taste
- 1 cup chopped basil

Cook pasta according to package directions. Toss with the liquid from the artichoke hearts, cover, and let cool.

Mix in all the other ingredients, adjusting the vinegar to your taste. If necessary, add a little olive oil.

Serve immediately.

The salad can be refrigerated and eaten as leftovers, but I much prefer it at room temperature the day it is made. If you eat it as leftovers, you might find that an extra splash of olive oil and maybe vinegar will liven it up a bit.

Bon Appétit!