Tomato Basil Pasta Salad

1 lb medium shell pasta

1 to 1-1/2 lbs cherry or grape tomatoes, sliced

4 garlic cloves, minced

1 tsp kosher salt

1/2 tsp ground black pepper (or to taste)

1/2 c extra virgin olive oil

2 Tb apple cider vinegar

1/3 c fresh basil leaves, chopped

fresh grated Parmesan cheese (to taste)

Mix together the tomatoes, garlic, salt, pepper, olive oil, vinegar, and basil. Cover and refrigerate for 2 hours.

Cook pasta according to package directions. Rinse under cold water and drain.

Mix pasta with the tomato mixture until well combined and refrigerate until ready to serve (at least four hours).

Serve sprinkled with Parmesan on top.