

Pesto Pasta Caprese Salad

Jacob · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

6

Description

This Caprese pasta salad with rotini pasta pesto grape tomatoes fresh mozzarella balls and fresh basil is a delicious twist on the traditional Italian salad

Ingredients

- - 1 ½ cups rotini pasta - 3 tablespoons pesto
- or to taste - 1 tablespoon extra-virgin olive oil - ¼ teaspoon salt
- or to taste - ¼ teaspoon granulated garlic - ½ teaspoon ground black pepper - ½ cup halved grape tomatoes
- ½ cup small (pearlini) fresh mozzarella balls - 2 leaves fresh basil leaves
- finely shredded

Instructions

1. Bring a large pot of lightly salted water to a boil; cook the rotini at a boil until tender yet firm to the bite
2. about 8 minutes; drain. Mix pesto
3. olive oil
4. salt
5. granulated garlic
6. and black pepper in a bowl; add rotini. Toss to coat. Fold in tomatoes
7. mozzarella
8. and fresh basil. Cook's Note Use fresh mozzarella. If you use the brick style
9. it will not be the same. If you can't find the pearlino mozzarella
10. use the ciegolini and cut it in half. Regular rotini pasta can be used but the cooking time will be different.