

Zucchini Bread Recipes

Easy Caprese Pasta Salad

A bright, easy caprese pasta salad perfect for picnics and weekday lunches.

15 min Prep time	**10 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Main Ingredients

- [ ] 12 oz short-shape pasta (fusilli or rotini)
- [ ] 2 cups cherry tomatoes, halved
- [ ] 8 oz fresh mozzarella, torn
- [ ] 1/2 cup fresh basil leaves, torn
- [ ] 3 tbsp extra-virgin olive oil
- [ ] 2 tbsp balsamic vinegar
- [ ] 1 tsp honey (optional)
- [ ] Sea salt and cracked black pepper to taste

Instructions

1. Bring a large pot of salted water to a boil, add pasta, cook until al dente, then drain and rinse under cold water.



2. While pasta cools, whisk together olive oil, balsamic vinegar, and honey in a small bowl; season with a pinch of salt.



3. In a big mixing bowl, combine the cooled pasta, tomatoes, and half of the basil; drizzle the vinaigrette and toss gently.



4. Add mozzarella and the remaining basil, toss once more, then season with sea salt and cracked pepper. Let it rest for 10 minutes.



5 Serve at room temperature, perhaps alongside a slice of crusty bread. For inspiration, try a pesto pasta version next time.



Nutrition per serving

320 kcal	12 g	36 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the tomatoes are very juicy, pat them dry with a paper towel before adding to keep the salad from getting soggy.
- A splash of lemon juice can brighten the vinaigrette if you like a little extra zing.
- For a richer texture, toss the salad with a handful of toasted pine nuts.