

Zucchini Bread Recipes

Light and Creamy Pesto Caprese Pasta Salad

15 min Prep time	**12 min** Cook time	**27 min** Total time
4 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Main Ingredients

- [ ] 12 oz short pasta (fusilli or farfalle)
- [ ] 2 cups cherry tomatoes, halved
- [ ] 1 cup mozzarella balls (bocconcini), drained
- [ ] 1 cup fresh basil leaves
- [ ] ¼ cup pine nuts, toasted
- [ ] 2 cloves garlic
- [ ] ½ cup grated Parmesan cheese
- [ ] 1/3 cup extra-virgin olive oil
- [ ] 1 tbsp lemon juice
- [ ] Salt and freshly ground black pepper to taste

Instructions

1. Cook the pasta in salted boiling water until al dente, then drain and rinse under cold water; set aside to cool.



2. While the pasta cools, blend basil, pine nuts, garlic, Parmesan, and olive oil in a food processor until smooth; add lemon juice, salt, and pepper to taste.



3. In a large bowl, toss the cooled pasta with the fresh pesto, ensuring every piece is lightly coated.



4. Gently fold in the halved tomatoes and mozzarella balls, preserving their shape for bursts of creaminess.



5 Season with extra salt, pepper, and a final drizzle of olive oil; let the salad rest 10 minutes before serving.



Nutrition per serving

420 kcal	14 g	48 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the pesto feels thick, loosen with a splash of pasta water.
- Toast pine nuts lightly for a deeper flavor.
- For a veg-free version, substitute Parmesan with nutritional yeast.