

Zucchini Bread Recipes

# Pesto Pasta Salad Recipe

Fresh pesto pasta salad tossed with veggies for a vibrant, healthy meal.

| | | |
|---|---|---|
| **15 min**<br>Prep time | **10 min**<br>Cook time | **25 min**<br>Total time |
| **4**<br>Servings | **Easy**<br>Difficulty | **Italian**<br>Cuisine |

## Ingredients

### Main Ingredients

- [ ] 12 oz short pasta (fusilli or farfalle)
- [ ] 2 cups cherry tomatoes, halved
- [ ] 1 cup cucumber, diced
- [ ] 1/2 cup red bell pepper, diced
- [ ] 1/4 cup fresh basil leaves
- [ ] 1/3 cup pine nuts
- [ ] 1/3 cup grated Parmesan cheese
- [ ] 1 garlic clove
- [ ] 2 tbsp lemon juice
- [ ] 1/4 cup extra-virgin olive oil
- [ ] Salt and pepper to taste

### Optional Add-Ins

- [ ] 1/2 cup cooked chickpeas
- [ ] 2 tbsp toasted walnuts

## Instructions

1. Cook the pasta in salted boiling water until al dente, then drain and rinse under cold water.



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



3. In a large bowl, combine the cooled pasta, cherry tomatoes, cucumber, and red bell pepper.



4. Toss the vegetables and pasta with the pesto, ensuring every piece is lightly coated.



5. Season with extra salt, pepper, or a drizzle of olive oil if needed, and serve.

## Nutrition per serving

| 380 kcal | 12 g | 45 g | 16 g |
|---|---|---|---|
| Calories | Protein | Carbs | Fat |

### Tips & notes

- If preparing ahead, keep pesto separate and fold it in just before serving.
- Toast pine nuts lightly for a deeper nutty flavor.
- Adjust lemon juice to taste for extra brightness.