

Foodnity Recipes

Pesto Pasta Salad with Tomatoes & Mozzarella

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Main Ingredients

- [ ] 12 oz (340 g) short pasta (rotini, farfalle, or penne)
- [ ] 2 cups cherry tomatoes, halved
- [ ] 1 cup fresh mozzarella pearls
- [ ] 1/2 cup fresh basil leaves, packed
- [ ] 1/4 cup pine nuts, lightly toasted
- [ ] 2 cloves garlic, minced
- [ ] 1/3 cup extra-virgin olive oil
- [ ] 1/4 cup grated Parmesan cheese
- [ ] 1 tbsp fresh lemon juice
- [ ] Salt and freshly cracked black pepper to taste

Optional Enhancements

- [ ] Pinch of red-pepper flakes
- [ ] Fresh arugula for extra bite
- [ ] Drizzle of balsamic glaze for sweetness

Instructions

1. Bring a large pot of salted water to a boil, add the pasta and cook until al dente, about 8-10 minutes; drain and rinse under cold water to stop cooking.
2. Meanwhile, in a food processor combine basil, toasted pine nuts, garlic, Parmesan, lemon juice, and a pinch of salt; pulse while slowly streaming in olive oil until smooth yet slightly textured.
3. In a large bowl toss the cooled pasta with the pesto, ensuring every piece is lightly coated.
4. Gently fold in halved tomatoes and mozzarella pearls; season with additional salt, pepper, and optional red-pepper flakes.
5. Cover and let the salad rest for ten minutes so the flavors meld; give it a final toss before serving.

Nutrition per serving

420 kcal	12 g	38 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you love a sweet contrast, you might enjoy the Rhubarb ginger tart after the meal.
- For a refreshing palate cleanser, try a spoon of Rhubarb sorbet.
- A hint of tang comes from the lemon; adjust to taste.