



CAPRESE PASTA SALAD

This recipe uses grape tomatoes but any ripe fresh tomatoes will be great in this recipe. You can also add some diced sundried tomatoes.

INGREDIENTS

- 1 lb rotini cooked & cooled
- 3 C grape tomatoes halved
- 1½ C mozzarella cheese cubed
- 1/3 C red onion diced
- ¼ cup basil chopped
- 2 tablespoons balsamic glaze (optional)

DRESSING

- ½ cup olive oil
- 3-4 tablespoons red wine vinegar
- 1 clove garlic minced
- salt & pepper



INSTRUCTIONS

1. Cook and drain pasta, rinse under cold water (to stop it from cooking).
 2. Cut tomatoes and chop fresh basil.
 3. Place dressing ingredients in a small bowl and whisk to combine. Add tomatoes and onions to dressing mix and allow to marinate at room temperature at least 30 minutes.
 4. Combine pasta and mozzarella in a large bowl. Toss with chopped basil, tomato/dressing mixture and season with salt & pepper to taste.
 5. Refrigerate at least 2 hours before serving.
- * Optional: Drizzle salad with balsamic glaze and sprinkle some extra basil on top just before serving.