

Caprese Pasta Salad

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CATEGORY: Salad

COUNTRY: Italian

INGREDIENT: orecchiette pasta or farfalloni, cherry tomatoes, fresh mozzarella cut in pieces, basil leaves, olive oil, pine nuts, lemon juice.

DIRECTION: Cook the pasta al dente, cut cherry tomatoes into quarters or halves. Mix olive oil in a food processor with a handful of pine nuts and a handful of basil leaves plus a little salt and pepper. Drain pasta and mix with the sauce and freshly squeezed lemon juice. Allow to cool, then add the tomatoes, fresh basil leaves and the mozzarella cheese to mix and enjoy a cold summer meal. Serve with fresh country style bread. Easy to do recipe ideal food for hot summer days.