



Noreen's Kitchen

Caprese Pasta Salad

Ingredients

Salad

1, 12 ounce box rainbow rotini, cooked
1 cup grape tomatoes, halved
1 cup orange grape tomatoes, halved
1 cup red bell pepper, diced
1/2 cup fresh basil, shredded
1 pint of fresh pearl mozzarella or
1 pound of fresh mozzarella, cubed

Vinaigrette

1/2 cup olive oil
1/4 cup Balsamic vinegar
1/4 cup water
1 teaspoon Dijon mustard
1/2 teaspoon salt
1/2 teaspoon cracked black pepper
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/2 teaspoon Italian seasoning.

Step by Step Instructions

Cook and cool pasta by draining and running under cold water and toss in a couple of ice cubes and mix them in to cool down the pasta well. Drain very well.

Place pasta, veggies, basil and mozzarella in a large bowl and mix well to combine.

Place all the ingredients for the dressing in a jar large enough to accommodate them.

Shake well to mix.

Pour dressing over the salad mixture and toss to coat.

Allow salad to sit and marinate for about 30 minutes before serving to allow the flavors to blend well.

Leftovers can be saved in an airtight container for up to 1 week.

Add chunks of cubed grilled chicken to make this salad a lovely light meal.

Enjoy!