

Plate Dream

Creamy Italian Pasta Salad

15 min Prep time	**10 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Main Ingredients

- [ ] 12 oz rotini pasta
- [ ] 1 cup cherry tomatoes, halved
- [ ] 1 cup fresh mozzarella balls, halved
- [ ] ½ cup black olives, sliced
- [ ] ¼ cup red onion, thinly sliced
- [ ] ¼ cup fresh basil leaves, torn

Creamy Dressing

- [ ] ½ cup mayonnaise
- [ ] 2 tbsp red wine vinegar
- [ ] 1 tbsp lemon juice
- [ ] 1 clove garlic, minced
- [ ] ¼ cup grated Parmesan cheese
- [ ] 2 tbsp olive oil
- [ ] Salt and freshly ground black pepper to taste

Instructions

1. Bring a large pot of salted water to a boil, add the rotini, and cook until al dente; drain and rinse under cold water until the noodles are cool.
2. In a bowl, whisk together mayonnaise, red wine vinegar, lemon juice, minced garlic, Parmesan, olive oil, salt, and pepper until smooth.
3. Place the cooled pasta in a big mixing bowl, pour over the dressing, and toss gently to coat each piece.
4. Add the halved mozzarella, cherry tomatoes, sliced olives, red onion, and torn basil; give it a final, gentle toss.
5. Cover and let the salad rest for 10-15 minutes at room temperature; taste and adjust seasoning if needed before serving.

Nutrition per serving

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

Tips & notes

- If you prefer a lighter version, replace half the mayonnaise with Greek yogurt.
- For extra zest, add a pinch of red pepper flakes to the dressing.
- A drizzle of extra-virgin olive oil just before serving adds a lovely sheen.