

Plate Dream

Pesto Caprese Pasta Salad – Light & Creamy

15 min Prep time	**12 min** Cook time	**27 min** Total time
4 Servings	**Easy** Difficulty	**Italian** Cuisine

Ingredients

Pasta & Dressing

- [ ] 12 oz fusilli pasta
- [ ] 1 cup fresh basil leaves
- [ ] 1/3 cup extra-virgin olive oil
- [ ] 2 tbsp pine nuts
- [ ] 1/4 cup grated Parmesan cheese
- [ ] 1 clove garlic, minced
- [ ] Juice of 1 lemon
- [ ] Salt and pepper to taste

Caprese Mix-ins

- [ ] 1 cup cherry tomatoes, halved
- [ ] 8 oz fresh mozzarella, cubed
- [ ] 2 tbsp extra-virgin olive oil for drizzling
- [ ] Fresh basil leaves for garnish

Instructions

1. Bring a large pot of salted water to a boil, add the fusilli and cook until al dente, about 8-9 minutes.
2. Drain the pasta, rinse under cold water, and set aside to dry on a clean kitchen towel.
3. While the pasta cooks, combine basil, pine nuts, garlic, Parmesan, lemon juice, and olive oil in a food processor; blend until smooth, adding salt and pepper to taste.
4. Place the cooled pasta in a large bowl, pour the pesto over it, and toss gently until every piece is coated.
5. Add the halved tomatoes and cubed mozzarella, drizzle with a little extra olive oil, and give the salad one more careful stir.
6. Taste and adjust seasoning if needed, then let the salad rest for ten minutes before serving.

Nutrition per serving

420 kcal	14 g	38 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a sweeter pesto, add a pinch of honey.
- For extra brightness, sprinkle a little zest of lemon just before serving.
- The salad can be made a day ahead; the flavors deepen nicely.