

Plate Dream

Pesto Pasta Salad with Tomatoes & Mozzarella

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

Ingredients

Pasta & Veggies

- [ ] 12 oz fusilli pasta
- [ ] 2 cups cherry tomatoes, halved
- [ ] 1 cup mozzarella pearls
- [ ] 1/4 cup fresh basil leaves

Pesto Dressing

- [ ] 1/3 cup pine nuts
- [ ] 1 clove garlic
- [ ] 1/4 cup grated Parmesan cheese
- [ ] 1/3 cup olive oil
- [ ] 1 tbsp lemon juice
- [ ] Salt and pepper to taste

Instructions

1. Cook the pasta in salted boiling water until al dente, then drain and rinse under cool water.
2. While the pasta cooks, toast pine nuts in a dry skillet until golden; set aside.
3. Combine basil, garlic, toasted pine nuts, Parmesan, lemon juice, and olive oil in a food processor; blend until smooth, adding salt and pepper.
4. In a large bowl, toss the cooled pasta with the fresh pesto, ensuring every piece is lightly coated.
5. Gently fold in the halved tomatoes and mozzarella pearls; let the salad rest for five minutes before serving.

Nutrition per serving

420 kcal	16 g	45 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Taste and adjust seasoning after mixing the pesto with pasta.
- If the pesto thickens, thin it with a splash of extra-virgin olive oil.
- For a brighter finish, add a pinch of lemon zest just before serving.