

Treasure Barrel

# Delicious Pasta Salad with a Secret Ingredient

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| **20 min** Prep time | **12 min** Cook time | **32 min** Total time |
| **4** Servings | **Easy** Difficulty | **Mediterranean** Cuisine |

## Ingredients

### Main Ingredients

- [ ] 12 oz whole-grain rotini
- [ ] 1 cup cherry tomatoes, halved
- [ ] 1 cup diced cucumber
- [ ] 1 cup diced red, yellow, and orange bell peppers
- [ ] ½ cup mozzarella pearls
- [ ] ¼ cup finely chopped fresh basil
- [ ] ¼ cup finely chopped fresh mint

### Dressing

- [ ] ¼ cup extra-virgin olive oil
- [ ] 2 tbsp freshly squeezed lemon juice
- [ ] 1 tsp lemon zest
- [ ] 1 tsp honey
- [ ] ½ tsp sea salt
- [ ] ¼ tsp cracked black pepper

## Instructions

1. Cook the rotini in salted boiling water until al dente, then drain and rinse under cold water; set aside.
2. In a large bowl, combine olive oil, lemon juice, zest, honey, salt, and pepper; whisk gently.
3. Add the secret herb blend—basil and mint—to the dressing, letting the flavors mingle for a few minutes.
4. Toss the cooled pasta with tomatoes, cucumber, bell peppers, mozzarella, and the herb-infused dressing until evenly coated.
5. Cover and chill for at least 20 minutes; give a final gentle toss, taste, and adjust seasoning if needed.

### Nutrition per serving

| 420 kcal | 12 g | 48 g | 18 g |
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| Calories | Protein | Carbs | Fat |

### Tips & notes

- Sauce tastes better after resting; flavor deepens as the herbs release their oils.
- If you prefer a creamier texture, whisk a tablespoon of Greek yogurt into the dressing.
- For extra crunch, add toasted pine nuts just before serving.