

Treasure Barrel

Easy Caprese Pasta Salad Recipe

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

Ingredients

Main Ingredients

- [ ] 12 oz tri-color rotini pasta
- [ ] 2 cups cherry tomatoes, halved
- [ ] 8 oz fresh mozzarella balls, drained
- [ ] 1 cup fresh basil leaves, torn
- [ ] 3 tbsp extra-virgin olive oil
- [ ] 2 tbsp balsamic vinegar
- [ ] 1 small clove garlic, minced
- [ ] 1 tsp sugar (optional)
- [ ] Sea salt and cracked black pepper to taste

Instructions

1. Cook the rotini in salted water until al dente, about 9 minutes; drain and rinse under cold water to stop cooking.
2. In a large bowl, whisk together olive oil, balsamic vinegar, minced garlic, sugar, salt, and pepper; let it rest for a minute.
3. Add the cooled pasta to the bowl and toss to coat evenly with the vinaigrette.
4. Gently fold in the halved tomatoes, mozzarella balls, and torn basil. Taste and adjust seasoning if needed.
5. Serve immediately at room temperature, or cover and chill for up to 30 minutes for a cooler salad.

Nutrition per serving

380 kcal	14 g	45 g	16 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the vinaigrette looks thin, add a splash more olive oil.
- Pat the mozzarella thoroughly to avoid a watery salad.
- For extra flavor, drizzle a tiny amount of aged balsamic reduction just before serving.