

Choco Fever Dream

Light and Creamy Pesto Caprese Pasta Salad

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

Ingredients

Main Ingredients

- [ ] 12 oz short pasta (bowtie or fusilli)
- [ ] 2 cups cherry tomatoes, halved
- [ ] 1 cup mini mozzarella balls
- [ ] 2 cups fresh basil leaves

For the Pesto

- [ ] 1/2 cup extra-virgin olive oil
- [ ] 1/4 cup pine nuts
- [ ] 1/2 cup grated Parmesan cheese
- [ ] 2 garlic cloves
- [ ] 1 tbsp lemon juice
- [ ] Salt and pepper to taste

Instructions

1. Cook the pasta in salted boiling water until al dente, about 8-10 minutes. Drain and set aside while still warm.
2. Meanwhile, blend basil, pine nuts, Parmesan, garlic, lemon juice, and olive oil in a food processor until smooth. Season with salt and pepper.
3. In a large bowl, toss the warm pasta with the pesto, ensuring every piece is coated. Let it sit for a couple of minutes to absorb the flavors.
4. Add the halved tomatoes and mozzarella balls, then gently fold in. For an extra touch, drizzle a little more olive oil and sprinkle fresh basil leaves.
5. Serve at room temperature or lightly chilled. Pair with a slice of crusty bread and enjoy.

Nutrition per serving

420 kcal	14 g	45 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the pesto thickens, stir in a tablespoon of reserved pasta water.
- Taste and adjust seasoning right before serving.
- For a protein boost, add grilled chicken or chickpeas.