

# CAPRESE PASTA SALAD

Classic Caprese flavors in pasta salad form.

**Yield:** 6 servings

**Prep Time:** 20 minutes

**Cook Time:** 9 minutes {for the pasta}

**Total Time:** 30-35 minutes

## INGREDIENTS:

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2 cups dried Orecchiette Pasta, cooked as directed on the package

1 pint Grape Tomatoes, quartered **2 cups**

1 container Fresh Mozzarella Pearls {or 1 ball fresh mozzarella, cubed small}

1 cup Fresh Basil, sliced into ribbons

Kosher Salt and Black Pepper

## FOR THE BALSAMIC VINAIGRETTE:

2 Cloves of Fresh Garlic, squeezed through a garlic press

1/3 cup Balsamic Vinegar

3 tablespoons Olive Oil

## DIRECTIONS:

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In a small bowl squeeze two cloves of garlic through a garlic press. Pour in balsamic vinegar and whisk. Continue to whisk while slowly, pouring in the three tablespoons of olive oil in steady stream.

Cook orecchiette pasta according to package directions. Drain and then rinse with cold water. Add the cold pasta to a bowl along with the quartered tomatoes, fresh mozzarella pearls and basil ribbons.

Season with kosher salt and black pepper and drizzle with desired amount of the balsamic vinaigrette. Taste and adjust seasonings to your taste preference before serving!

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*This delicious recipe brought to you by **Simply Scratch***

<http://www.simplyscratch.com/2013/07/caprese-pasta-salad.html>