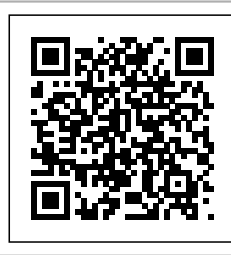


# Easy Caprese Pasta Salad



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Recipe by: Laura Vitale

*Serves 6 to 8, as a side*

**Prep Time: 15 minutes**

**Cook Time: 15 minutes**

## Ingredients

- \_\_ 8 oz of Uncooked Orecchiette
- \_\_ 2 cups of Cherry Tomatoes (or any kind of sweet ripe tomato) halved
- \_\_ 8oz of Mozzarella, diced
- \_\_ Lots of Fresh Chopped Basil and Parsley
- \_\_ Pinch of Dried (or fresh) oregano
- \_\_

## For the Dressing:

- \_\_ 1/4 cup of Extra Virgin Olive Oil
- \_\_ 1 and 1/2 tbsp of Balsamic
- \_\_ 1 Tbsp of Lemon Juice
- \_\_ 1 Clove of Garlic, grated
- \_\_ Salt to taste

1) Bring a large pot of salted water to a boil, add the pasta and cook according to package instructions, meanwhile assemble the rest of the salad.

2) In the bottom of your salad bowl, make the dressing by whisking together the oil, vinegar, lemon juice, garlic and salt, then add the remainder of salad ingredients over the top along with a another pinch of salt, toss and set aside.

3) Once the pasta is cooked al dente, drain and shock under cold water to stop the cooking process (leave the pasta ever so slightly warm so it absorbs flavors better) then add the pasta to the bowl with the tomato mixture, toss well and refrigerate about an hour before serving.

