

Bite Spoon

Pesto Pasta Salad with Tomatoes & Mozzarella

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

Ingredients

Main Ingredients

- [ ] 12 oz pasta (fusilli or bow-tie)
- [ ] 1 cup fresh basil pesto
- [ ] 1 pint cherry tomatoes, halved
- [ ] 8 oz mozzarella pearls, drained
- [ ] 2 tbsp lemon juice
- [ ] 1 tbsp olive oil
- [ ] Salt and freshly ground black pepper to taste

Optional Add-Ons

- [ ] 1/4 cup toasted pine nuts
- [ ] Fresh basil leaves for garnish

Instructions

1. Cook the pasta in salted boiling water until just shy of al dente, about 8 minutes; drain and rinse under cold water, then set aside.
2. In a large bowl, whisk the pesto with lemon juice and olive oil until glossy.
3. Add the warm pasta to the pesto mixture, tossing gently so every strand is coated.
4. Fold in the cherry tomato halves and mozzarella pearls, being careful not to crush them.
5. Season with salt and pepper, sprinkle toasted pine nuts if using, and let the salad rest for 10 minutes before serving.

Nutrition per serving

380 kcal	12 g	42 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a brighter color, use a mix of green and yellow cherry tomatoes.
- If the pesto is thick, thin it with a splash of pasta water.
- Add a pinch of red pepper flakes for a subtle heat.