



Caprese Pasta Salad

INGREDIENTS

- 2 cups whole-grain rotini or penne pasta, uncooked
- 2 pints cherry or grape tomatoes, halved
- 8 ounces mozzarella pearls (or marinated mozzarella balls), cut into quarters
- 2 tablespoons fresh basil, chopped

For the vinaigrette:

- 1/4 cup extra-virgin olive oil
- 1/4 cup balsamic vinegar
- 1 teaspoon Dijon mustard
- 1/4 teaspoon black pepper
- 1/4 teaspoon salt



INSTRUCTIONS

1. Cook pasta according to package instructions. Drain and set aside to cool to room temperature while preparing the rest of the salad.
2. In a large bowl, combine the tomatoes, mozzarella and basil. Set aside.
3. In a large measuring cup, whisk together all vinaigrette ingredients.
4. Add the cooled pasta to the bowl with the tomatoes. Drizzle the vinaigrette over the top and gently toss everything together to combine. Add more salt and/or pepper to taste, if desired.
5. Serve immediately or store in an airtight container in the refrigerator until ready to serve.

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FUN FACTS

- Agriculture contributes an estimated \$35.1 billion to Indiana's economy.
- Indiana is the ninth largest farming state in the nation.
- Indiana ranks No. 3 in the nation for tomato production.