

RECIPE | TOMATOES



CHERRY TOMATO CAPRESE PASTA SALAD

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Recipe created by *Yasmin Benhan*



20 min

10 min | **10 min**
PREP. | COOKING



6



easy

INGREDIENTS

- 1 dry pint** Pure Flavor® Azuca Red Cherry Tomatoes, halved
- 4 cups** pasta of choice
- 2 cups** bocconcini, halved
- 2 cups** baby spinach
- ½ cup** olive oil
- ¼ cup** fresh basil leaves, thinly sliced
- ¼ cup** white balsamic vinegar
- 2 tsp** dried basil
- ½ tsp** salt
- Pepper, to taste

DIRECTIONS

- 1** Cook pasta according to the packaging.
- 2** Add bocconcini to a medium bowl and mix with oil, vinegar, dried basil, and salt.
- 3** Add pasta, tomatoes, bocconcini, spinach, fresh basil, and ground pepper to taste in a large bowl.
- 4** Give everything a good toss until well combined. Enjoy!