



## *Lenten Meatless Meal*

### Caprese Pasta Salad

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#### Ingredients:

- 1 Pound of Short pasta, such as cavatappi, spiral, shell, penne
- 3 Cups of Cherry tomatoes (sweet red or yellow)
- 16 ounces of Mozzarella balls (ciliengine or pearls)
- 1/2 Cup of Fresh slivered basil
- 1/3 Cup of Extra virgin olive oil
- 3 Tbsp of white balsamic vinegar
- 1 Garlic Clove
- 1 teaspoon of Kosher salt and freshly ground black pepper

#### Directions:

1. Bring a pot of water to a boil and season generously with kosher salt. Add the pasta and cook just until al dente. Drain in a colander and rinse lightly with cold water. Set aside to cool.
2. While the pasta is cooking, drain the mozzarella balls then cut in half. Slice the cherry tomatoes in half and add to a mixing bowl with the mozzarella balls. Add the cooled pasta and slivered basil.
3. In a small bowl or mason jar with a lid, add the live oil, white balsamic vinegar, garlic, kosher salt and freshly ground black pepper. Mix well and then drizzle over the pasta. Toss to coat and taste for seasoning. Salad is best after about 30 minutes and can be refrigerated up to 3 days.