

Caprese Pasta Salad from She Makes and Bakes

Total time <1 hour

Serves 4 sides or 2 main dishes

2 cups mini farfalle pasta

2 tablespoons olive oil

2 garlic cloves, minced

2 Roma tomatoes, diced

10 fresh basil leaves, cut or torn into pieces

1/2 cup cubed mozzarella

Salt and pepper to taste

In a medium saucepan, boil your pasta just past al dente. When cooked, transfer to a colander and run cold water over it. Let sit until cool.

While the pasta is cooking, heat the olive oil over medium heat and add the tomatoes. Cook for about 1 minute, add the minced garlic cloves, and cook until fragrant, about 30 seconds. Transfer the oil mixture to a bowl and place in the refrigerator to cool.

Once the oil and the pasta are cool, combine them in a large bowl with the basil and mozzarella. Add salt and freshly cracked pepper to taste and serve. Store leftovers in the fridge.

A She Makes and Bakes original recipe