

CAPRESE PASTA SALAD

with Sicilian Infused Olive Oil

Ingredients

- 1 lb rotini, fusilli, or cavatappi pasta
- 2 cups cherry tomatoes, halved
- 8 oz mozzarella pearls
- ½ cup fresh basil
- ¼ cup Sicilian Infused Olive Oil
- 2 tbsp White Balsamic Vinegar
- 1 tsp Dijon mustard
- 1 garlic clove, minced
- Salt and pepper
- Grated Parmesan



Directions:

1. Cook the pasta until al dente, then drain, rinse with cold water, and let cool.
2. Whisk together the Sicilian Infused Olive Oil, White Balsamic Vinegar, Dijon mustard, garlic, salt, and pepper to taste.
3. Combine the pasta, tomatoes, mozzarella, basil, and Parmesan in a large bowl. Pour over the dressing and toss to coat.
4. Chill for at least 30 minutes before serving. Finish with fresh basil and a drizzle of Sicilian Infused Olive Oil.