



30-Minutes Meals by Jaclyn

PESTO LEMON BURRATA SALAD

with Lemon Infused Olive Oil

SERVINGS: 4-6

PREPPING TIME: 10 MIN

COOKING TIME: 20 MIN

INGREDIENTS

1 Package Gigli Pasta
½ cup Lemon Infused
Olive Oil
Juice of 2 lemons
1 tbsp Minced Garlic
1 (10 oz) Package
Baby Arugula
1½ cups Grated Parmesan
3 (4 oz) Burrata
½ cup Basil Pesto
1 tsp Red Pepper Flakes
Salt & pepper, to taste

DIRECTIONS

1. Cook the pasta according to package directions until al dente. Drain and let cool in a strainer.
2. Drizzle with a little Lemon Infused Olive Oil and toss to prevent sticking.
3. Make the vinaigrette by whisking together the Lemon Infused Olive Oil, lemon juice, minced garlic, salt, and pepper.
4. Assemble the salad by adding the cooled pasta, arugula, Parmesan, and vinaigrette to a large serving bowl. Toss until evenly combined.
5. Finish with burrata by placing the three burrata on top and gently opening each one. Dollop with basil pesto, then finish with another drizzle of Lemon Infused Olive Oil, red pepper flakes, and freshly grated Parmesan.

A fresh and flavorful pasta salad with Lemon Infused Olive Oil, peppery arugula, creamy burrata, basil pesto, and Parmesan.