

SERVES: 4-6

PREP TIME: 20-30 MIN

COOK TIME: 10-11 MIN,

PLUS COOLING TIME

SKILL LEVEL:

REQUIRES USE OF:



PESTO PASTA SALAD

INGREDIENTS:

16 ounces rotini pasta

2 cups cherry tomatoes, halved

2 cups salami, cubed

1 English cucumber, quartered

1 (8 ounce) container fresh mozzarella pearls

1½ cups basil pesto

1/4 teaspoon salt

1/4 teaspoon black pepper

1/2 teaspoon oregano

ITEMS TO GATHER:

apron

measuring cups

measuring spoons

cutting board

knife

2 mixing spoons

colander

silicone spatula

vegetable peeler

medium mixing bowl large mixing bowl

large pot



GET COOKIN'!

INSTRUCTIONS:

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Place all your ingredients, prep and cooking tools on the counter near your cooking area.

Fill a large pot 3/4 full with water. Cover and heat to boiling on high.

Cook the pasta as directed on the package. Drain using a colander and set aside to cool completely in a large mixing bowl.

Meanwhile, using a knife and cutting board, cut each cherry tomato in half and cut the salami into bite-sized cubes. Add to a medium mixing bowl.

Using a vegetable peeler, carefully remove the outer skin of the English cucumber and then place on a cutting board. Using a knife, carefully cut the cucumber in half lengthwise. Lay the flat portion of each half onto the cutting board and cut each half lengthwise, then dice into bite-sized pieces. Add to the medium mixing bowl.

Open the container of fresh mozzarella pearls. Drain using a colander and add to the medium mixing bowl with the tomatoes, salami, and cucumber. Stir with a mixing spoon to combine.

Using a silicone spatula, pour the basil pesto over the cooked (and cooled) pasta in the large bowl. Stir with a mixing spoon to thoroughly incorporate.

Transfer the ingredients from the medium mixing bowl to the large mixing bowl and add the salt, pepper and oregano. Stir with a mixing spoon to combine.

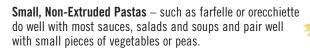
ENJOY!

HOW TO PAIR PASTA & SAUCE:

Long, Thinner Pastas – such as spaghetti and capellini pair well with smooth, light pasta sauces such as marinara or oily, smooth sauces such as pesto.

Meat does not cling well to these pastas.

Long, Flat Noodles — such as tagliatelle and pappardelle go well with dairy-thickened sauces or ragus such as Bolognese, which cling to and get trapped in the folds.



Long, Thicker Pastas — such as linguine or bucatini can support sauces thickened with cheese or cream or thicker tomato sauces.

