Caprese pasta salad



Ingredients

Pasta Salad:
♥ 500 g pasta (tofette or other varieties, see tips)
♥ 500 g sweet cherry tomatoes
♥ 500 g mozzarella balls
♥ 1 bunch fresh basil
♥ 0.5 red onion
♥ 2 spring onions
♥ 2 avocados
♥ 50 g parmesan, flakes

Balsamic Dressing:
♥ 1 dl extra virgin olive oil
♥ 0.5 dl balsamic vinegar (see tips)
♥ 1 tsp dried oregano
♥ 2 tbsp heavy cream
♥ freshly ground salt and pepper

Instructions

Pasta Salad:
Cook pasta in well-salted, boiling water according to the package instructions. Drain and toss a little oil into the pasta to prevent it from sticking together. Place the pasta in a large salad bowl.

Cut the cherry tomatoes in half. Add them to the salad bowl along with drained mozzarella balls and basil leaves. Slice the red onion thinly and chop the spring

onion. Dice the avocado. Add this to the salad bowl as well.

Balsamic Dressing:
Mix oil and balsamic vinegar. Stir in dried oregano and cream. Season with freshly ground salt and pepper.

Pour the dressing over the salad ingredients and toss the salad well.

Garnish the salad with shaved Parmesan flakes on top.

Let the salad sit in a cool place for 30 minutes before serving, to allow the flavors to develop.

Tips

♥ Here I have used nice pasta shells (called *tofette* in Italian), but you can just as well use pasta in other shapes such as pasta spirals (*fusilli*), pasta bows (*farfalle*), or pasta tubes (*penne*).

♥ Small mozzarella balls (called "*Bocconcini*" which means "small bites" in Italian) can be bought in well-stocked grocery stores, including Meny and Coop Mega.

♥ I used a slightly sweet type of balsamic vinegar with a bit of cherry flavor. This is not necessary at all, so use the balsamic vinegar you have. You can optionally taste the dressing with a small teaspoon of liquid honey if the vinegar you use is not sweet.

♥ This pasta salad should stand for a bit before serving so that the pasta can absorb flavor from the dressing.

♥ For more pasta salad variations, see **HERE**.

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