

CAPRESE PESTO PASTA SALAD

YIELD: 50 1 cup servings

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Here is a spin on a caprese salad with the addition of pasta added. The pesto used in this recipe uses roasted chickpeas to replace nuts. By using this technique, this gives great texture and taste to the finished pesto and keeps the dish completely nut free. To lessen prep time, a combination of canned diced tomatoes and fresh tomatoes are used to complete this dish.

INGREDIENTS

- 6 ½ # of dried whole wheat penne, cooked and cooled
- 32 oz. Nut-Free Basil Pesto
- 1 TBSP of garlic powder
- ½ TBSP kosher salt
- 2 cups of low fat mozzarella cheese, shredded
- 6# 6 oz. canned diced tomatoes, drained
- 4 ½ # grape tomatoes, sliced
- 2 cups of fresh basil, thinly sliced

DIRECTIONS

1. In a large bowl, toss pasta with Nut-Free Basil Pesto, garlic powder, and kosher salt. Toss until pasta is evenly coated.
2. Add sliced grape tomatoes, diced tomatoes and mozzarella cheese. Gently toss to combine.
3. Garnish the pasta salad with fresh basil just before serving.

RECIPE NOTES - CAPRESE PESTO PASTA SALAD

One serving credits as 3/8 cup red/orange vegetable and 2 oz. equivalent grains

Nutritional information per serving*: 296 calories; 2.4 g sat. fat; 236.7 mg sodium; 47.9 g carbohydrate

** nutrient data and allergen information may vary depending on the specific ingredients and equipment used in your location.*