

## Caprese Pasta

The following recipe was provided courtesy of Julia of [A Cedar Spoon](#).

*Serves: 6-8*

*Prep Time: 10 minutes*

*Cook Time: 15 minutes*

*Total Time: 25 minutes*

### Ingredients

- 8 oz. of Ancient Grains Red Lentil Rotini Pasta
- 8 oz. of pearl style mozzarella balls (or any fresh mozzarella), chopped into small pieces
- 10 oz. of Tomz Cherry Tomatoes, halved
- 4 garlic cloves, minced
- 1/4 cup of extra virgin olive oil
- 2 Tbsp. balsamic vinegar (optional)
- 1 tsp. of oregano
- 1 tsp. crushed red pepper (optional)
- 1/4 tsp. salt
- 1/8 tsp. black pepper
- 1/2 cup of fresh basil, chopped
- 1/4 cup freshly grated Parmesan cheese



### Instructions

#### *Cold Version*

1. Cook the pasta according to the package instructions until al dente. Drain and run under cold water. Set aside.
2. In a large mixing bowl, place the tomatoes, mozzarella and pasta.
3. In a small mason jar or salad dressing container, mix together the garlic, olive oil, balsamic vinegar, oregano, crushed red pepper (optional), salt and pepper. Mix well.
4. Pour the dressing over the pasta and gently toss. Add the basil, Parmesan cheese and stir everything together.
5. Serve immediately or store in an airtight container in the fridge. If you are storing in the fridge, you may need to add a bit more olive oil and balsamic vinegar because the pasta will soak some of that up.

#### *Warm Version*

1. Cook the pasta according to the package instructions. Drain and set aside.
2. In a large skillet heat 2 Tbsp. of extra virgin olive oil over medium heat. Add the garlic in and sauté for about 2 minutes. Add the tomatoes and continue to sauté until the tomatoes are just soft and begin to pop open.
3. Stir in the pasta along with the remaining olive oil, balsamic vinegar, oregano, crushed red pepper (optional), salt and pepper. Add the basil, mozzarella cheese and Parmesan cheese.
4. Remove from the heat and serve with crusty bread and a salad.