



Mediterranean Pasta Salad

🔪🔪🔪 Easy 🍽️ 4 Servings ⌚ 25 min.



Fresh, aromatic, and full of Mediterranean lightness—this pasta salad is more than just a side dish. With fresh tomatoes, creamy mozzarella, and crisp arugula, it brings the flavors of Italy right to your plate. Inspired by classic ingredients but with a modern twist, it's perfect for barbecues, picnics, or as a light main course—uncomplicated, summery, and simply delicious.

Ingredients

300 g pasta
250 g cherry tomatoes
50 g arugula
30 g pine nuts
200 g ORO di Parma
tomato puree in a glass
bottle
150 g mini mozzarella
80 g black olives
2 tbsp balsamic vinegar
3 tbsp olive oil
1 tsp oregano
Salt & pepper

Step 1: The Preparation

Cook the pasta according to the package directions until al dente, then drain. Meanwhile, cut the cherry tomatoes, mini mozzarella balls, and olives in half. Toast the pine nuts in a skillet without oil until golden brown.

Step 2: Preparation

Thoroughly mix all the ingredients—cooked pasta, tomatoes, mozzarella, olives, pine nuts, arugula, tomato puree, balsamic vinegar, olive oil, and spices—in a large bowl. Let it sit in the refrigerator for at least 1 hour, then season to taste and serve.

Used products:



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www.rodiparma.de/en/italian-recipes