



## Picnic Side: Creamy Pesto Pasta Salad

with Mozzarella & Tomatoes



20-30min



2 Servings

We MOZZ be dreaming because this creamy pasta salad is too good to be true. Grab your fork and dig in because the PESTO is yet to come. We've got you covered! (2p-plan serves 4; 4p-plan serves 8)



### WHAT WE SEND

- 3 plum tomatoes
- 2 (3¾ oz) mozzarella <sup>1</sup>
- 6 oz gemelli <sup>2</sup>
- 4 oz basil pesto <sup>1</sup>
- 1 oz sour cream <sup>1</sup>

### WHAT YOU NEED

- kosher salt
- olive oil

### TOOLS

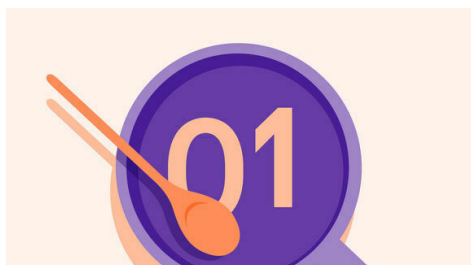
- large saucepan

### ALLERGENS

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

### NUTRITION PER SERVING

Calories 450kcal, Fat 25g, Carbs 40g, Protein 20g

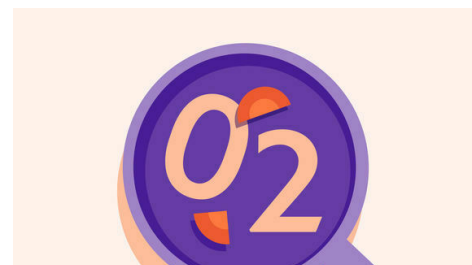


#### 1. Prep ingredients

Bring a large saucepan of **salted water** to a boil.

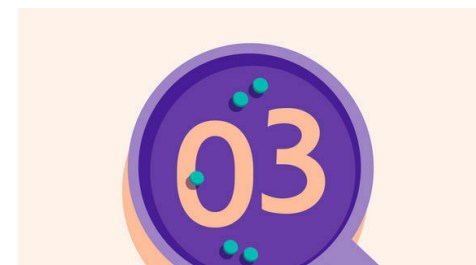
Coarsely chop **tomatoes**.

Cut **mozzarella** into ½-inch cubes.



#### 2. Cook pasta

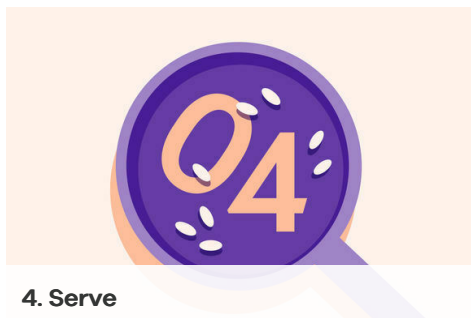
Add **pasta** to boiling **water** and cook until al dente, 8–9 minutes. Reserve ¼ **cup cooking water**. Drain pasta, rinse under cold water, and drain again. Set aside in colander.



#### 3. Assemble salad

In a small bowl, whisk 1 **tablespoon pesto** with ½ **tablespoon oil**; set aside for serving.

Add **remaining pesto** to same pot along with **sour cream** and **reserved cooking water**; whisk to combine. Add **pasta** and **half each of the tomatoes and mozzarella**. Toss until well coated.



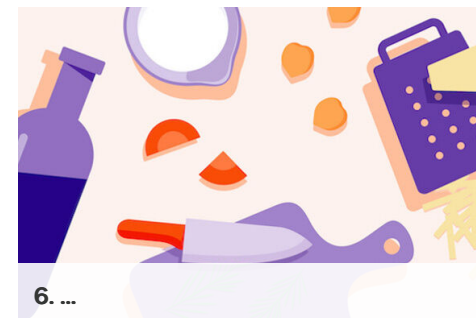
#### 4. Serve

Transfer **pesto pasta salad** to a serving platter and sprinkle with **remaining tomatoes and mozzarella**. Drizzle **pesto oil** over top. Enjoy!



#### 5. ...

What were you expecting, more steps?



#### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!