

DINNERLY



Big 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 balls mozzarella ⁷
- ½ lb cavatappi ¹
- 4 oz basil pesto ⁷
- 1 pkt sour cream ⁷

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

TOOLS

- large saucepan

ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 502kcal, Fat 25g, Carbs 48g, Proteins 22g



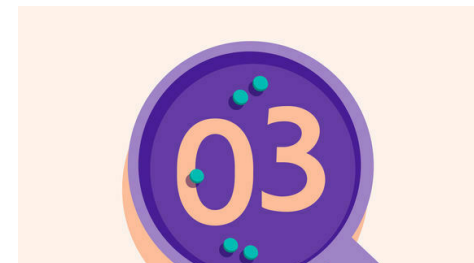
1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Meanwhile, coarsely chop **tomatoes**. Cut **mozzarella** into ½-inch cubes.



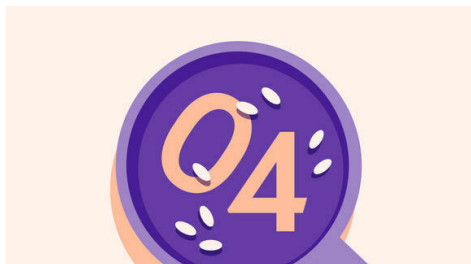
2. Cook pasta

Add **cavatappi** to boiling water and cook until al dente, 8–9 minutes. Reserve ¼ cup **cooking water**, then drain pasta, rinse under cold water, and drain again. Set aside in colander until step 5; reserve pot.



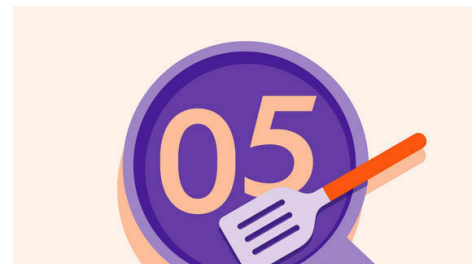
3. Make creamy pesto sauce

In a small bowl, whisk 1 **tablespoon pesto** with ½ **tablespoon oil**; reserve for step 5. Add **remaining pesto** to reserved pot along with **sour cream** and **reserved cooking water**; whisk to combine.



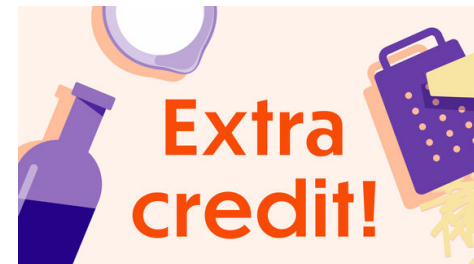
4. Combine pasta & sauce

Add **pasta** and **half each of the tomatoes and mozzarella** to pot with **pesto sauce**. Toss until well coated.



5. Finish & serve

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



6. Make it briny!

Add chopped olives and capers to this salad for a briny pop of flavor.