



CAPRESE PASTA SALAD WITH MINI BOCCONCINI AND BALSAMIC REDUCTION

FAST. EASY. FRESH.

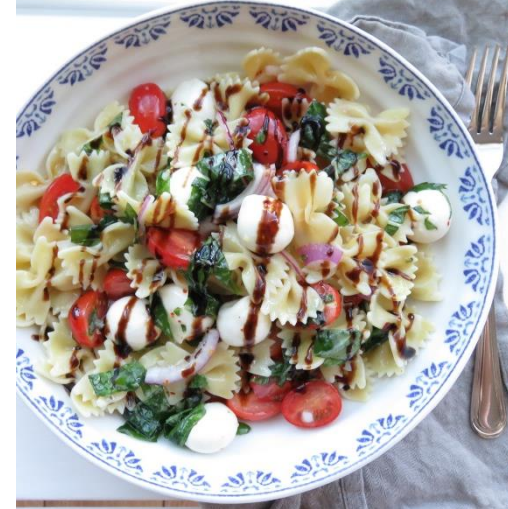
1. Start by placing a large pot of salted water onto boil. Once boiling, add the **farfalle** and cook for 7 minutes, or until al dente. Drain and set aside.

2. Meanwhile prep your ingredients. Pick the leaves off the **basil** and very finely chop them. Peel and mince the **garlic**. Halve the **grape tomatoes** and peel and thinly slice the **red onion**. Drain the **mini bocconcini**.

3. In a small bowl, whisk together the basil, garlic, **olive oil**, **Dressing Base** (**lemon juice**, **sugar**, and **red pepper flakes**), and **salt** until well combined. Alternatively, you can place the above ingredients into a blender or food processor, and pulse on high until blended, 1-2 minutes.

4. Place the cooked farfalle into a large bowl and add the grape tomatoes, ½ the **onion** (you can add all of the onion if you're a fan!), and **bocconcini**. Pour the basil dressing over top and toss to combine everything. Taste, and season with **salt** and **pepper** as desired.

5. To serve, spoon the pasta into bowls and garnish with a drizzle of **balsamic reduction**. Enjoy!



Ingredients (2 Person Serving – 796 Calories Per Serving)

Basil	30 g	Farfalle Pasta	188 g
Garlic	1 Clove	Grape Tomatoes	20
Olive Oil	¼ Cup	Red Onion	1
Lemon Juice	1 ½ Tbsp.	Mini Bocconcini	120 g
Granulated Sugar	1 tsp.	Balsamic Reduction	2 Tbsp.
Salt	¼ tsp.	Salt and Pepper	To taste
Red Pepper Flakes	¼ tsp.		

25 Minute
Cook
Time!