

Caprese Pasta Salad with Chicken

Pairs perfectly with our [Michael Ros 2023 Bisaccia](#)

Prep Time: 15 minutes | **Cook Time:** 10 minutes | **Servings:** Servings 10

INGREDIENTS

- 1 pound short pasta , such as fusilli, orrechiette, penne
- 16 ounces mozzarella balls , ciligiine or pearls
- 3 cups cherry tomatoes
- ½ cup slivered fresh basil
- ⅓ cup extra virgin olive oil
- 3 tablespoons white balsamic vinegar
- 1 teaspoon kosher salt , plus more for salting the pasta water
- 1 teaspoon freshly ground black pepper
- 1 garlic clove , pressed or minced
- roasted chicken (optional)

DIRECTIONS

Bring a pot of water to a boil and season generously with kosher salt. Add the pasta and cook just until al dente. Drain in a colander and rinse lightly with cold water. Set aside to cool.

While the pasta is cooking, drain the mozzarella balls then cut in half. Slice the cherry tomatoes in half and add to a mixing bowl with the mozzarella balls. Add the cooled pasta and slivered basil.

In a small bowl or mason jar with a lid, add the olive oil, white balsamic vinegar, garlic, 1 teaspoon of kosher salt, and freshly ground black pepper. Mix well then drizzle over the pasta. Toss to coat and taste for seasoning. The salad is best after about 30 minutes and can be refrigerated for 3 days.

NOTES

Add shredded roasted chicken or cooked shrimp to make this an all-in-one meal.

Source: [Foodiecrush.com](https://www.foodiecrush.com)