

#CREATEASTIR WITH NOLA'S
CAPRESE PASTA SALAD

Enjoy a Caprese Salad like no other with Nola.



INGREDIENTS

(Serves 4)

400g baby tomatoes

2 Tbsp (30ml) olive oil

seasoning

3 cups of pasta bowties

½ cup (125ml) **Nola Ultra Creamy**

2 Tbsp (30ml) basil pesto

150g tub of soft mozzarella balls

10g basil leaves

METHOD

Preheat the oven to 180° C.

Toss the tomatoes with the oil and season well.

Spread onto a lined baking tray and roast in the oven for 10 minutes or until just bursting.

Cook the pasta in boiling salted water according to the packaging's instructions.

Drain and leave to cool.

Add the pesto to the mayo, mix well and season to taste.

Mix the mayo through the tomatoes and pasta.

Tear the mozzarella balls and fresh basil leaves in half and scatter on top.

Season with extra black pepper and serve.

